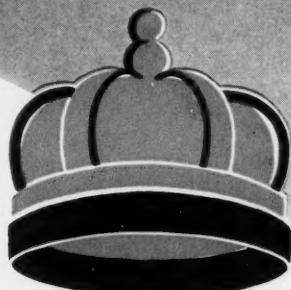


THE NATIONAL *Provisioner*

AUGUST 23, 1952

Leading Publication in the Meat Packing and Allied Industries Since 1891

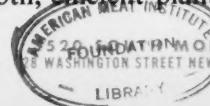


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This newest "Buffalo" development is based on extensive research of industry requirements for an efficient, streamlined, all-purpose, easily operated cutter. The machine embodies a new unloading principle offering better product quality control, and other new features providing for increased sanitation, easier maintenance and simpler operation. Among these improved design features that you will want to check . . .

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- **LOCALIZED DRIVES** • **FULL-CIRCLE REMOVABLE APRON GUARD**
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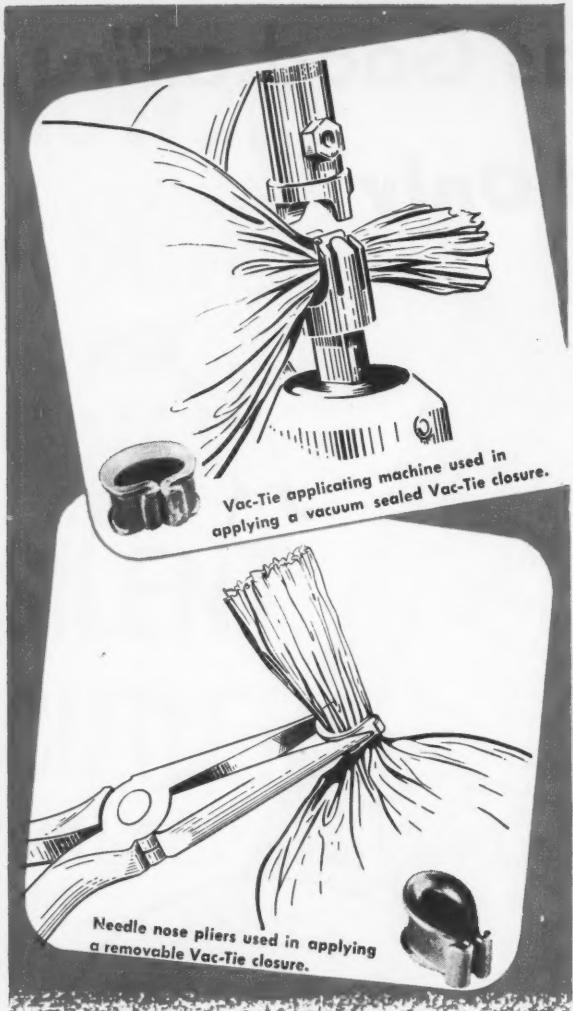
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No matter what your problems in plastic bag sealing... Vac-Tie offers the economical solution. These strong, light aluminum fasteners can be applied with or without a Vac-Tie applying machine to provide a safe, neat seal...guaranteed not to stretch, break, loosen, or corrode.

Apply a Vac-Tie fastener with needle nose pliers to solve super market pre-packaging problems where the customer wants to reuse the plastic bag. Or use a Vac-Tie applying machine (three models to choose from) to insure a positive hermetic seal where Vac-Tie is used for vacuumizing frozen foods and smoked meats.

Remember: If you are using plastic bags to package food, Vac-Tie is designed for you. Investigate its tremendous potential now. Send for free color brochure and complete data.

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THE NATIONAL Provisioner



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MAKES SALES SOAR



STANGE
CREAM-OF-SPICE
SEASONINGS

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WM. J. STANGE CO.
CHICAGO 12, ILL. • OAKLAND 21, CAL.





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It all adds up to *successful* packages for your products — packages that look better, sell faster, make packaging production quicker and easier... save you time and money.

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Printed Cellophane, Plofilm, Polyethylene, Acetate, Glassine, Foils, Folding Cartons, Bags, Lithographed Displays, Printed Promotional Material

LOWERS MAINTENANCE HENCE PRODUCTION COSTS
MAKES A MAGIC WAND OUT OF YOUR PAINT BRUSH



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PAINT OUT ROT, RUST, GERMS PAINT IN PORCELAIN-LIKE DAMP-TEX

Damp-Tex does not taint food. It's safe. Now whiter. Dries in a few hours. Resists normal acid, alkali and alcohol conditions. Used in 9,600 plants to reduce deterioration, rot, mould and rust.

Damp-Tex* offers bactericide, fungicide and rust resistance to stop deterioration. Goes on wet surfaces as well as dry. Easy to apply. Gives porcelain-like high, light-reflecting beauty that washes like glass.

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Apply with brush or spray-gun. Unequalled protection for equipment and metal surfaces subject to extreme acid and alkali conditions. Costs less than 4c per square foot. Write us for information.

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REDUCE
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Write on your letterhead
the word "Damp-Tex".
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For the FIRST TIME!...

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WOMEN GO FOR PREMIUMS

The big national advertisers have proved that a good premium offer will induce housewives to try a product. Watch the women in your area go for the bargain—and buy your brand!

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• INCREASED VOLUME
• SPOTLIGHTS YOUR NAME

SPECIAL MAIL-IN PACKAGE INSERT FEATURES YOUR OWN BRAND

This attractive little circular packed right in your product creates action. It invites the consumer to take advantage of your merchandise offer—and it features your own brand name. Since the 50c (plus postage) your customers send in covers the cost of the knife and all delivery charges—this self-liquidating offer builds business at no cost to you!

COLORFUL POSTER TELLS BARGAIN OFFER AT POINT-OF-SALE!

On your customers' windows, walls, or showcase, this colorful 11 x 17 poster—with your brand name—does a big job of building sales for your brand. Shows the Premium—creates desire—induces action!

STAINLESS STEEL ALL-PURPOSE \$1.50 KNIFE FOR ONLY 50c

This is only one of several sensational premium offers you can have. You can bet that the value-wise American housewife will also go for the other carefully chosen, pre-tested \$1.50 value—50c self-liquidators.

How do You Get this Plan on Your Sales Team?

We handle all the details. We offer you the coupon inserts—window posters—plastic price cards—every one carrying your own brand name—at less than cost. And if you use newspaper or radio advertising we furnish AD MATS and suggested radio continuities—free! When two or more customers service the same accounts—we will make every effort to supply individual premiums.

SPECIAL 200 STORE TEST PLAN:

We're so sure that our premium plan will send your sales zooming, that we've arranged for this special 200 store test plan. Here's what you get:

10,000 inserts—imprinted with your brand!

200 colorful store posters—imprinted with your brand!

200 Plastic price cards—imprinted with your brand!

Your cost? Only \$89.00—less than 45c per store! If you can use a larger run, your cost will be even less per store. Remember, for only an \$89.00 investment you get your own brand name on 200 store windows—10,000 inserts placed in the hands of live prospects—200 price cards calling attention and reserving space for your brand through gleaming display case fronts! Sure to work—because it does its job at the point of sale!

Be sure to take advantage of this sales-booster! Sign up at least for the 200 store plan! You'll be sure to order more when you see how quickly this plan builds sales. Order Yours TODAY!

Order the Casings with a Sales Plan!

OPPENHEIMER CASING CO. CHICAGO • NEW YORK • SAN FRANCISCO

Your "meat"!

Your business calls for something special in a truck. So an International is your "meat"!

It loads and unloads easily, snuggles into tight spots, is handy in stop-and-go traffic. Because it's engineered for your jobs, an International costs less to operate and maintain. It'll last years longer and make you more money.

Proof? That's easy to get at your International Truck Dealer or Branch. Why not come in—soon? You'll be money ahead.

INTERNATIONAL HARVESTER COMPANY • CHICAGO

Only International offers these features:

- All-truck engines—exclusively for truck work—built in the world's largest truck engine plant.
- The "roomiest, most comfortable cab on the road"—the Comfo-Vision Cab designed by drivers for drivers.
- Super-steering system—more positive control, easier handling and 37° turning angle for maximum maneuverability.
- The traditional truck toughness that has kept International first in heavy-duty truck sales for 20 straight years.
- The truck engineered for your job, selected from the world's most complete line...115 basic models, from $\frac{1}{2}$ -ton pickups to 90,000 pounds GVW ratings.
- America's largest exclusive truck service organization.



International Harvester Builds McCormick Farm Equipment and Farmall Tractors . . . Motor Trucks . . . Industrial Power . . . Refrigerators and Freezers

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"Standard of the Highway"



International L-160 series offers 130 to 172-in. wheelbases, GVW ratings from 14,000 to 16,500 lbs., and a wide variety of bodies.



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An emblem of unquestioned integrity, the Heller Seal is a pledge of absolute purity and undeviating uniformity . . . Through laboratory research, efficient production and practical helpfulness of a far-flung organization, The House of Heller—through 59 years—has earned nationwide first-preference for its products, with thousands of progressive customers.

MANUFACTURING CHEMISTS
SERVING THE FOOD INDUSTRY
SINCE 1893



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400 TONS CAPACITY

PATENTED
DUO-PASS and
OILOUT

Aeropass CONDENSER

U. S. Patent Reissue
No. 21,917; 22,553



YOU USE LESS POWER...

SAVE CONDENSER WATER...

SAVE UPKEEP COST

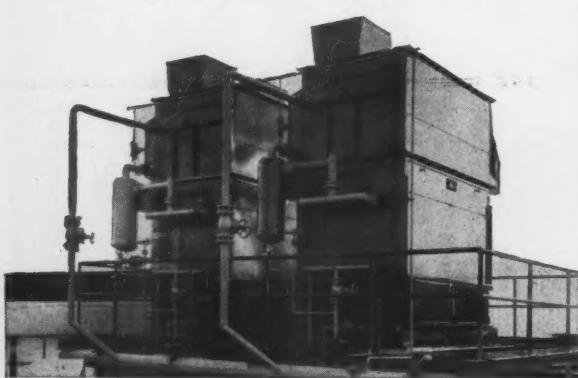
For large refrigeration systems, NIAGARA gives you a choice between a battery of condensers (that may be cut on or off with the load) or a high capacity condenser that saves space.

Both have the patented "Duo-Pass" and "Oilout" that remove superheat and keep the system free of oil. Results: you save one-third or more of power cost and upkeep expense. Niagara Patented Balanced Wet Bulb Control gives lowest head pressure operation automatically. *Write for Bulletin 111.*

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PROTECTION
of your Product



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A fine protective packaging material for your poultry or meats. They are odorless, moisture-proof, bacteria and mold resistant . . . non-toxic and airtight! Available in small bags or liners—plain or printed, 1 to 4 colors. Write us today.

CHASE CRINKLED or CRINKLED AND PLEATED LINERS

For bags, barrels, boxes and drums. Provide added protection against sifting, evaporation and outside contamination. Waxed or unwaxed. Elastic and strong! Write for samples.



CHASE BARREL COVERS

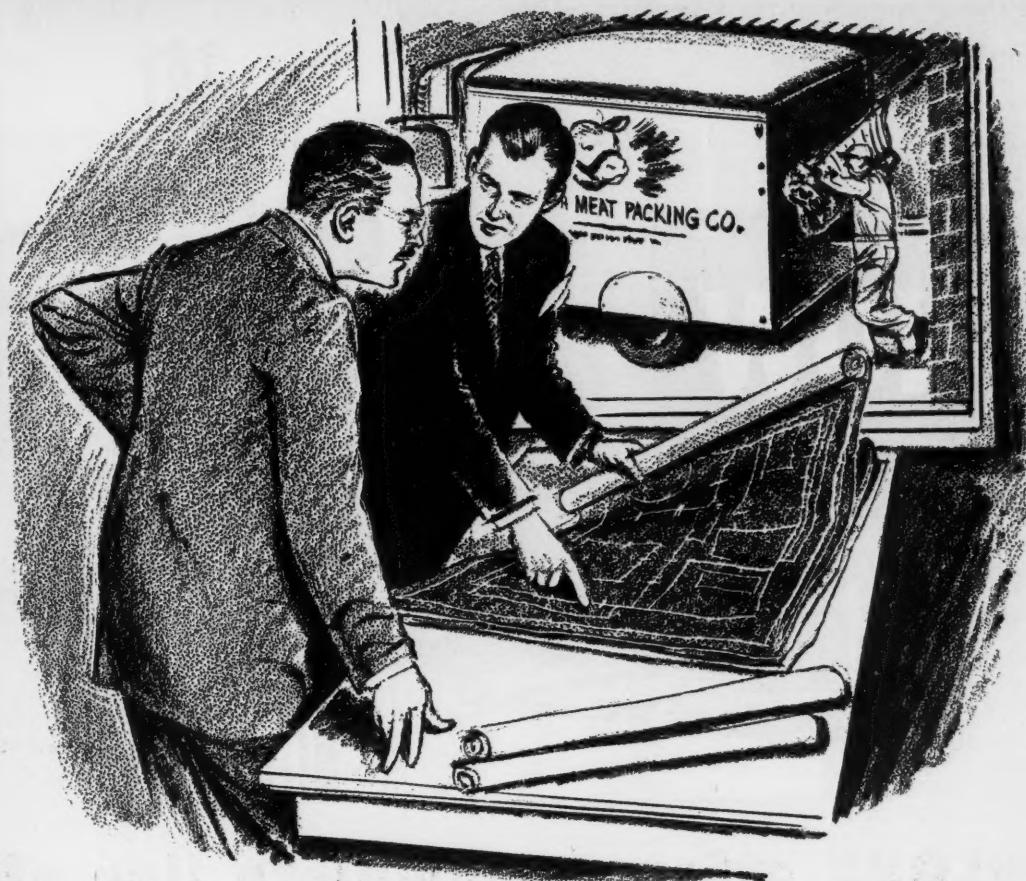
Chase Coverlin or heavyweight Duplex. Combination burlap and crinkled kraft or laminated crinkled kraft. Pure vegetable adhesives used in both types. Choice of printed or plain. Send for samples.



**CHASE
BAG Co.**

GENERAL SALES OFFICE, 309 WEST JACKSON BLVD., CHICAGO 6, ILL.

The National Provisioner—August 23, 1952



Six Canco services to help you increase your canned meat profits!

IT'S A FACT that more people are eating more canned meats these days.

Maybe you are thinking of expanding your line to take advantage of this trend.

To help you get a larger, more profitable share of this growing business, Canco offers you more and better services than any other can manufacturer. For instance:

1. Canco will make blueprint and layout recommendations to expand your canned meat production.

2. Canco will advise you on all technicalities concerning the processing of canned meats.

3. Canco's Home Economics Section and Testing Kitchen will help on proper seasonings, recipes

for labels, and general advice on consumer preferences.

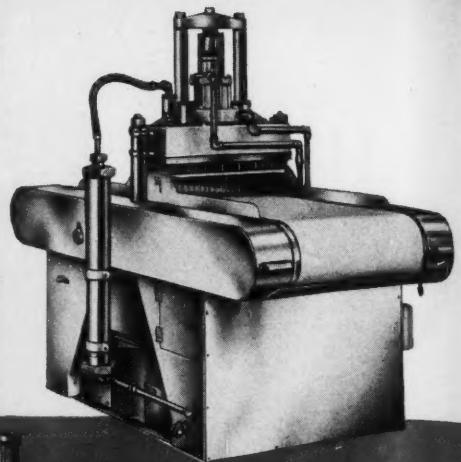
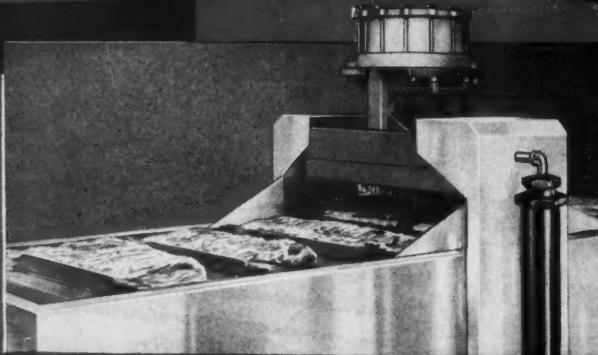
4. Canco's Label Department will develop a saleable design for your lithographed labels.

5. Canco's Service Engineers are on call for production-line emergencies.

6. Canco's Research Laboratories will assist in establishing quality control of production, and in solving quality-control problems.



NOW



Model 52

52 Stainless steel needles to process 480 bellies per hour.

Model 101

101 Stainless steel needles to process 880 bellies per hour.

GLOBE offers a complete line of BACON CURING MACHINES



Globe's process gives 2½ times
longer penetration cycle

The Globe Inject-O-Cure injects an EXACT, predetermined amount of cure—with no guess work—Injection can be accurately controlled to less than one cubic centimeter. It's a uniform cure—with never a variation—every belly gets the same percentage of cure in the same uniform pattern.

A controlled bacon cure is now possible, for SMALL as well as LARGE meat packers, an exact, uniform cure to match your own recipe including the all-important sugar content YOU select. Either the Model 101 or the Model 52 will pay for itself in a short time because the curing period is reduced to 24 to 48 hours—the yield is increased 4 to 5%—labor costs are cut 25%. This controlled, uniform cure means a uniform flavor control never before possible—it means greater customer satisfaction and acceptance—it means more repeat sales, more steady profits for you.



The GLOBE Company

MANUFACTURERS SINCE 1914
4000 SOUTH PRINCETON AVENUE • CHICAGO 9, ILLINOIS



USDA Seeks to Revise P & S Act

Revisions in the regulations issued under the Packers and Stockyards Act will be considered at a series of nine hearings next month in major livestock marketing areas. Although most of the proposed changes deal with market agencies and dealers, some relate to packers. Under one proposal, persons employed regularly on a salary by packers to buy livestock at posted stockyards must apply for registration as dealers and then become subject to the registration, bonding and other requirements as they apply to dealers. Another proposal would require that packer scales be inspected and tested periodically. Some of the proposed changes clarify regulations now in effect; others are intended to correct conditions about which market patrons have complained for years, USDA said.

Schedule of hearings is as follow: September 8 and 9, Livestock Exchange Building, Chicago; September 10, P. O. Building, St. Paul; September 11, Western Livestock Reporter Building, Billings, Mont.; September 12, 15, 16, 17 and 18, at the Livestock Exchange Buildings at Portland, Denver, Oklahoma City, Kansas City and Indianapolis, respectively, and September 19, Room 3709, South Building, U. S. Department of Agriculture, Washington, D. C.

Packer-Union Contract Talks Continue

No progress was reported this week in contract negotiations. The CIO United Packinghouse Workers met throughout the week with Swift & Company, Armour and Company and the federal conciliation service. The CIO will meet Monday with Wilson & Co. and Tuesday with Swift. The Amalgamated Meat Cutters and Butcher Workmen, AFL, has meetings scheduled for August 25, 26, 27, 28 and 29, with Armour and Swift. Contracts expired August 11. An AFL spokesman said that the union is working on a day-to-day basis while negotiations are in progress. Although the UPWA's 14-man executive board met over the weekend, no announcement concerning the union's plans was made.

VE Indemnity Program to Begin in Some States

Late this week the Bureau of Animal Industry announced that the states of Georgia, North Carolina, Iowa and Washington have agreed to cooperate in the program to reimburse swine owners for losses through vesicular exanthema. It is reported that Kansas also has decided to cooperate. It is understood that instructions to federal inspectors on the appraisal and handling of VE infected hogs have been issued and that the program can start immediately in the above states.

The BAI this week modified its VE quarantine area, as reported on page 25.

MID Permits New Preservative in Lard

Monoisopropyl citrate may be added as a preservative to animal fats and shortenings containing animal fats in an amount not to exceed 1/100 of 1 per cent, MID has ruled in Memo 179. When the preservative is used, the statement "with not more than 1/100 of 1 per cent monoisopropyl citrate added as a preservative" shall appear on the label in direct connection with the name of the product.

When used with other approved fat preservatives, the amount of the substance may not exceed 5/1000 of 1 per cent. In this event the statement "... and not more than 5/1000 of 1 per cent of monoisopropyl citrate ..." shall be included in the label declaration of the other added preservative.

OPS Amends Order Affecting New Zealand Beef

By Amendment 17 to CPR 24, effective August 21, OPS has authorized the sale of New Zealand beef in the form of wholesale cuts. Amendment 16 permitted sale in quarters or in boneless processing beef. However, when the meat arrived in this country, some was in the form of wholesale cuts. Amendment 17 provides a list of discounts for each of the various wholesale cuts which will be miscut as a result of the New Zealand style of cutting.

Board of Trade Extends Daily Trading Session

Trading hours on the Chicago Board of Trade will be extended 30 minutes daily, Monday through Friday, beginning August 25. The new hours are 9:30 a.m. to 1:45 p.m. Last month, directors of the exchange eliminated Saturday trading.



Frozen Meat Slicing Pays: LOWER SHRINK BETTER SAUSAGE

IT may surprise you to know that we used over 250,000 lbs. of frozen meat in our operations last year," the general manager of a medium size sausage plant recently told a Provisioner staff member.

Production of sausage by the establishment amounts to about 60,000 lbs. a week, or around 3,000,000 lbs. per year. Thus the plant uses, on an annual average basis, about 8 per cent frozen meat in making its products. This percentage is unquestionably on the low side since many sausage kitchens employ a higher percentage of frozen raw material.

Asked how he handled frozen meat in preparing it for use with other ingredients, the plant manager stated that his firm had recently installed a frozen meat slicer which permits immediate breakdown and grinding of the frozen product. Meat was formerly thawed in an unsatisfactory and costly manner. The blocks of frozen meat were taken from their boxes, unwrapped and placed in sausage trucks to thaw in a warm room. By the time the product had been sufficiently thawed so that it could be handled with a fork, almost the whole truck bottom was covered with meat juice. The tepid juice had to be dumped—sometimes as much as a sausage truck load.

This thawing method may have been acceptable in by-gone days when the industry lacked suitable machinery for slicing frozen product, or had to use ponderous paper cutters whose blades frequently snapped at low working temperatures. Today, however, there is no excuse for such wasteful methods for suitable slicers are available to handle product at high speed. The units are practical for production at almost any volume level.

For example, the owner of a small sausage plant (possessing only one 500-lb. stuffer) declares that he doesn't see how he ever got along without a slicer. His former practice was to chop the frozen meat with a cleaver. Not only was this a tedious and time-consuming job, but also the meat was not cut uniformly to allow easy charging into the grinder. In this plant frozen meat is now cut into 2-in. slices and permitted to temper in a regular holding cooler where the temperature is high enough to warm the product but not to thaw it completely. This operator believes that freezer meats which are sliced and placed in the grinder immediately have a tendency to "burn."

The economic unsoundness of the old method of thawing prior to use is illustrated by the situation found in one large sausage department visited by the Provisioner. The department had an inventory of 300,000 lbs. of frozen meat. Part of this product was being thawed in its fibreboard containers along one side of the manufacturing room. Some of the boxes were already stained with the free meat juice, even though the time was only afternoon and the meat would not be used until the following day.

The superintendent estimated that the plant lost 1 to 1½ per cent of the billed net weight of the meat as a result of thawing. At the low figure this would mean a loss of 3,000 lbs. on the 300,000 lbs., or about \$1,200 if the meat were valued at 40¢ per pound.

The superintendent commented rather wistfully that he hoped he would soon be able to cut this penalty by installation of a frozen meat slicer.

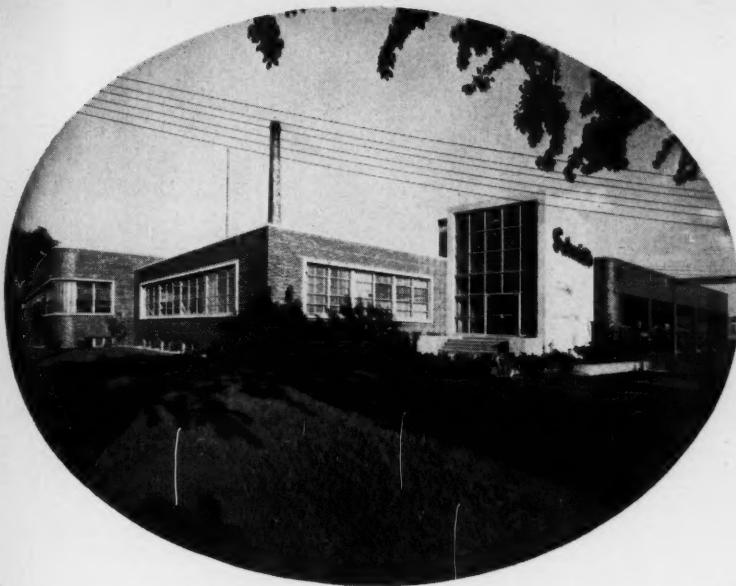
In addition to shrinkage, the thawing operation is costly from the standpoint of labor. For thawing, the boxed

or unboxed meat must be removed from the freezer and stacked or stored in trucks. When sufficiently tempered, the material must be rehandled to break it up and drain off the free juice. If the pieces are not too large the product may then go to the grinder.

In working with a frozen meat slicer, the meat is removed from the freezer, brought to the slicing station, removed from its container and is fed through the machine with the sliced product falling into a sausage truck. It is moved directly to the grinder.

Thawing may also result in a quality loss. Meat juice freed in thawing contains soluble proteins and their nutritive and flavor values are lost if the liquid is dumped. With the juice, moreover, goes some of the binding power of the meat; not only is some of the original weight lost through shrinkage, but the meat's power to seize and hold processing moisture is also diminished. This means, also, that less frozen meat and more fresh product must be used to the batch. The slicing quality of finished sausage made from thawed frozen meat is also believed to be inferior to that of sausage made in the more modern manner.

Exposure of the raw material to bacteria-friendly temperatures, and excessive handling, are two factors inherent in the thawing process which may make the finished sausage more susceptible to greening and other spoilage than when the frozen meat is handled directly from freezer-to-slicer-to-grinder, etc. Meat handled in the latter fashion stays cool through processing, does not rest in meat juices during thawing, has minimum contact with shovels, tools, hands, etc., and no part of its mass is subjected to unduly high temperatures during preparation.



Standing in the striking entryway of their newly modernized plant are Joseph Arnold, vice president, and Emil A. Schmidt, president.



Schmidt Plant an Eye-Pleaser

THE era in which the meat plant was considered an architectural eyesore is past. New and remodeled packinghouses are keeping pace with new structures of other industries that contribute to community appearance.

The radio and light manufacturing industries are generally credited with starting the trend of building plants with trim design and landscaped beauty, but new and remodeled meat plants recently visited by National Provisioner representatives reveal that the meat industry is also a leader in modern factory design.

Decentralization of industry from urban centers in recent years has led to the construction of one-story structures that blend into the landscape and present a pleasing appearance.

On the outskirts of Toledo, Ohio, is an attractive plant that catches the approving eye of many a passing motorist. In 1949, a slaughtering and manufacturing addition was completed and now in 1951 the Schmidt Provision Co. proudly displays its new facade. Included is an ultra-modern air conditioned office, packing and shipping room and sausage holding cooler. At the basement level have been added sales rooms,

employee rest rooms, additional dry storage space and a conference room.

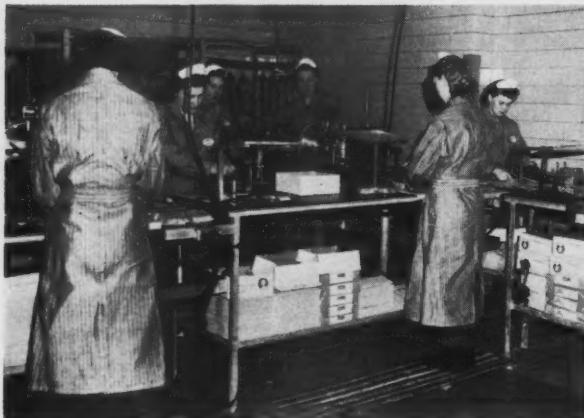
A paved driveway leads to a handsome two-story lobby. While a part of the all-brick addition, the well-appointed reception room is faced with stone in block design, with an aluminum paneled all-glass entrance. The lobby is designed to make customers feel at home and impress the visitor with the cleanliness of the entire plant. Through glass partitions at one side can be seen the general office area and beyond that the sausage packaging room. A show case is set up in the lobby where certain of the packer's products are



Accounting personnel work in spacious new quarters under best of natural and artificial lighting. Latest business machines are used.



Modern setting helps receptionist create favorable impression on visitors. At left is part of packers' product display case.



Sliced product is prepared in section of packaging cooler equipped with U. S. slicer-stackers machines and plant's own heat plate sealer.



In other corner of room is located the bacon slicing line in which the newest Toledo scales are used. Dried beef is also sliced.

featured from time to time for the information of visitors.

The production center of the plant addition is Schmidt's Pre-Pack cooler, packaging a full line of products for self-serve markets. One crew handles the entire line of sliced luncheon and loaf meats and the sliced bacon operation.

So the crew can change readily from one operation to another, equipment and product flow is arranged to minimize handling and back tracking. Slicing machines, located at the rear of the room, have ample adjacent area to permit pre-storage of cage lots ready for slicing. As sliced items accumulate, they are moved out in skid lots to the shipping department.

Bacon and formed dried beef are sliced on a U. S. Slicer located along one wall at the far end of the room. Bacon is formed in a Dohm & Nelke press. The bacon is shingled, check-weighed, placed on a Sutherland baseboard, then fed to the Hayssen wrapping machine and automatically overwrapped with printed cellophane which is furnished by Milprint, Inc.

Depending on the type of wrap desired, the roll of cellophane can be changed to provide a full platter display or a full view window-type package.

Luncheon meats are sliced and stacked by two U. S. conveyor-type slicing machines which keep four operators busy packaging and sealing. For cello wrapping sliced items, the packer uses a modified sealing unit which has increased output considerably. Basically, the device consists of a rheostat-controlled heating element which is the actual size of the package. The unit is mounted on springs and equipped with a press bar. After a diaper type fold is completed, the package is inserted under the heater plate which is first depressed to make the half closure and then the full closure, heat sealing to the package a full sized attractive and colorful label in the same operation.

Several minor refinements that contribute to quality control and customer good will are employed in the plant. All labels are dated by a Cummins perforating unit. The date on each pack-

aged item alerts everyone in the distribution chain to the necessity of keeping product moving.

If the customer so requires, packaged items are weighed on a price-extension type scale. The operator writes the weight and the price on each package. Magnified dial faces are used on the scales to expedite price marking and reduce error.

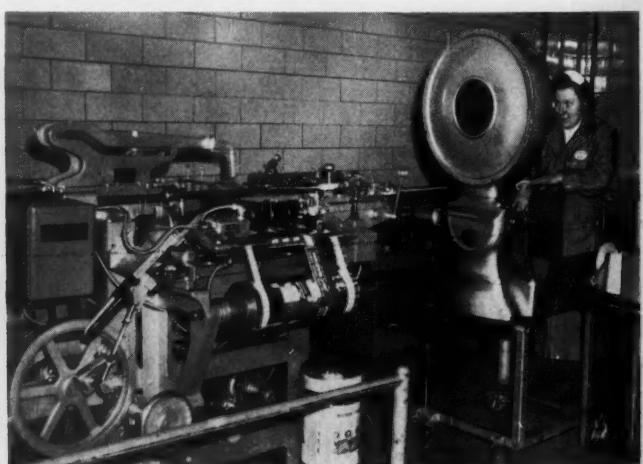
For products that are sold as odd-lot specialties and do not justify the expense of a complete label, the packer uses a portable printer to record the necessary data on label strips.

The new packaging room is kept refrigerated at 45° F. with York fin coils, all of which are defrosted daily and drain into copper pans. Employees are furnished with coats and caps for comfort while working.

Average volume of the packaging operation is currently 30,000 lbs. a week. According to Joseph Arnold, vice president and assistant general manager, this department of the packer's activity is still in its development stage. As techniques are perfected and more knowledge of pre-packaging acquired,



For accurate inventory control and check on product movement, all pre-packaged labels are dated on Cummins unit.



Hayssen machine overwraps sliced bacon with printed cellophane fed from roll. Package, being check-weighed in carton at right, incorporates window design.

the company expects greatly to expand its packaged line.

Other sections of the new plant addition contribute to employee convenience and efficiency. Included in the general offices are the accounting department and private offices for the management staff.

The basement level houses a new fire protection sprinkler system with its 750-gpm booster pump. The system covers the entire plant area including the stock pens. Cost of this unit will be amortized in a comparatively short period due to lower fire insurance premiums.

Also housed in the basement is the service salesmen's check-in room, where desk space and a drawer are provided for each man. While these are relatively minor items, Neal Walker, sales manager, related that they help the men prepare their cash turn-ins with greater accuracy and promptness.

The packer has installed a small kitchen in the basement, complete with electric stove, refrigerator and dish washer, where employees can make coffee and prepare warm food.

The Schmidt management and personnel are pleased with their latest plant addition and rightly so. In this sanitary, modern factory, workers have new conveniences and better working atmosphere. The neat appearing structure is a silent but effective advertisement for the quality meat items it produces and distributes in a large area in and around Toledo and northern Ohio. No doubt many persons who drive along the highway link the modern Schmidt plant with the Table-Tasty brand of Schmidt meat products they eat in their homes. The company uses billboards throughout its territories to advertise its products, along with colorful advertising benches, placed strategically at bus stops throughout the city of Toledo.

Refrigerated Storage Space More Than Two Years Ago

Refrigerated cold storage warehouses in the United States had a gross capacity of 711,000,000 cu. ft. in October, 1951, an increase of approximately 10,000,000 cu. ft. over the capacity in October, 1949, according to a biennial report issued by the U. S. Department of Agriculture. Most of the increase was reported by houses on the West Coast and in the south Atlantic states.

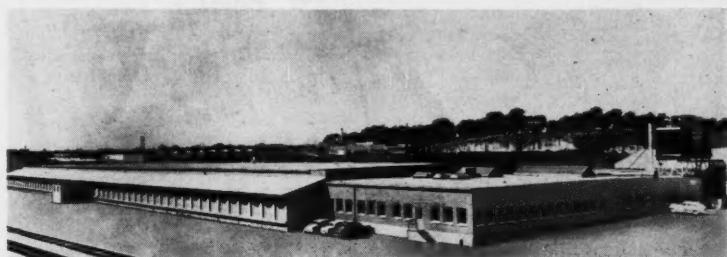
As of October 1, 1951, the capacity of sharp freezer storage warehouses capable of maintaining temperature 0° F. or below totaled 212,000,000 cu. ft. compared with 168,000,000 in 1949. Capacities in freezer space (0° to 29° F.) and cooler capacity (above 29° F.) each showed declines during the 2-year period. The capacity of freezer space totaled 92,000,000 cu. ft. Cooler capacity was 407,000,000 cu. ft.

Cooler-freezer space in meat packing plants declined from 116,000,000 cu. ft. in 1949 to 98,000,000 cu. ft. in 1951.

One-Story Refrigerated Warehouse Designed For Rapid In and Out and Inside Movement

Omaha has a new refrigerated warehouse with a holding capacity of 25,000,000 lbs. of perishable foods, a recent addition to the chain of houses operated by the United States Cold Storage Corp. The warehouse, which is located in the Omaha meat packing district, provides temperatures for frozen meats and other foods as well as refrigerated storage for vegetables, fruits, etc.

Due to shortage of refrigerated space in the Omaha area, producers of meat and other foods have sometimes found it necessary to store their products at distant points. This practice has proved cumbersome and,



during periods of emergency, presented a serious problem because of the lost time and the strain on overtaxed transportation facilities. For this reason, the construction project was termed "essential" by the Defense Transportation Administration and was given priority by the government.

Of single story construction, the new plant spreads over seven acres of land. The building totals 148,000 sq. ft. of which 104,000 sq. ft. are refrigerated; 76,500 sq. ft. are freezer and the remainder convertible freezer or cooler space.

Major rail and truck lines converge at Omaha. Free switching is offered from all trunk lines to the warehouse and the site is readily accessible from all main highways. This combination is ideal for transit storage, accumulation of products for shipment, or for distribution to Omaha's territory.

Eleven cars can be placed at the refrigerated car docks which protect products during loading and unloading. An enclosed truck dock has doors for spotting 54 trucks at one time. From each dock 11 doors give access to the refrigerated area to avoid long hauls and assure rapid movement between car or truck and the storage area.

Equipped throughout with battery-powered pallet handling equipment, foodstuffs are moved from cars or trucks to the storage rooms in ton units. Pallet loads of this size are tiered in the high ceiling rooms with telescoping fork trucks. Other types of handling equipment, designed for the particular job, combine to give a rapid and continuous movement of all incoming and outgoing product.

Both freezers and coolers are refrigerated by brine coils. Refrigeration equipment provides a freezing capacity of 300,000 lbs. per day. Of this capacity, 100,000 lbs. per day is in six blast freezers which are small rooms designed for freezing by a controlled blast of air at temperatures down to -40° F.

All units of refrigerating equipment are installed in multiple to assure continuity of operation and flexibility. Three rotary booster compressors, four multi-cylinder high stage compressors with intercoolers, condensers and other auxiliary equipment comprise the ammonia system for cooling brine and blast freezer coils. Three brine pumps circulate brine through three brine coolers and the two balanced systems supplying the room coils. The two brine systems may be cross connected, giving added flexibility.

Complete coverage of the storage areas and blast freezers by 68 thermocouples make temperatures continuously available to operating personnel through a Honeywell-Brown electronic precision temperature indicator. This is supplemented by frequent readings of thermometers located throughout the warehouse. Provision has been made for air purification and humidity control.

Air-conditioned office space is available for those desiring headquarters close to their goods in storage, as is also space for processing foods on their way to or from storage.

North Dakota Truck Law

North Dakota's attorney general said that an appeal would be taken to the state supreme court from a recent court decision which would have the effect

of voiding a 1951 statute designed to provide more stringent penalties for truck overloading. The court ruled that the 1951 law did not add additional penalties to the previous statute.

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MISEA Annual Meeting Dates Are Announced

The annual meeting of the Meat Industry Supply & Equipment Association will be held at the Palmer House, Chicago, Saturday, October 4, it has been announced by Managing Director Minita Westcott.

Principal speaker for this meeting will be Wesley Hardenbergh, president of the American Meat Institute.

Other features on the program will be an address of welcome by the chairman, Harold A. Scherer of The Allbright-Nell Co., who will also introduce to the membership the new managing director. Miss Westcott will report on the program of the association and outline the plans which have been made for the future. There will be a report of the activities of the credit group for the past year.

The report of the nominating committee will be followed by the election of three members to the board of directors. The new board is scheduled to meet on Monday, October 6, to discuss plans for activities during 1952-53.

MID Directory Changes

The following directory changes were announced August 1 by the Bureau of Animal Industry, USDA:

Meat Inspection Granted: Colonial Packing Co., Boca Raton, Fla.; Tasty Foods Co., Jefferson st., Burlington, Ky.

Meat Inspection Withdrawn: McKinney Packing Co., Inc., Wilson Downing rd., mail, P.O. box 1088, Lexington, Ky.; New York Meat Packing Co., 646 Bergen ave., New York 55, N. Y.; Stahl-Meyer, Inc., foot of South st., Peoria 2, Ill.; American Home Foods, Inc., 999 Newhall st., San Jose 11, Calif.; Orleans Canning Co., foot of 59th ave., West, Duluth 7, Minn.

Change in Name of Official Establishment: Kansas Packing Co., Inc., 21st and Topeka sts., Wichita 2, Kans., instead of Guggenheim Packing Co.; Redmond Packing Co., P.O. box 626, Redmond, Ore., instead of Redmond Packing Co., Inc.; Murphy's Boneless Beef, So. Lincoln st. and W. Weber ave., Stockton, Calif., instead of Western Packing Co.; Provision Meat Co., Inc., 225 Webster st., Oakland 7, Calif., instead of Provisions Meat Co.; The Quaker Oats Co., Zora rd. and St. Louis ave., Joplin, Mo., instead of Crocker Packing Co.

THREE BIG CANNING STATES

The three states currently leading in canning operations in order of volume production are California, New Jersey and Illinois, the University of Illinois bureau of economic and business research has announced. A big factor in canning operations in general, Chicago was pointed out as the leader in canning of meats and meat products. Green vegetable canning operations in the Midwest are now in full swing.

Packers' Net Declines to 7.4 %

In 1951, Institute Study Shows

TOTAL sales estimated at \$11,500,000, with net profits averaging less than 4/5 of a cent per dollar of sales, were made in 1951 by the meat packing industry operating plants of all sizes throughout the country, according to an analysis of reports announced this week by the American Meat Institute.

In making public the figures, an Institute spokesman commented: "The true meaning of the astronomical volume of sales in relation to the meager profit made by meat packers may be brought into understandable focus by applying the ratio of the meat packers' net profit to the volume of sales in a retail store. A store which sold a half million dollars' worth of merchandise, and which earned the same rate of profit as meat packers, would have made over the year a net profit of only \$3,500—or about \$300 a month—for its owners." The Institute report added: "The net profit per dollar of sales in the meat packing industry, after paying taxes and all other expenses, last year averaged 7/10c, or a total of \$81,000,000 scattered around through more than 800 companies, which do the bulk of the country's meat business. At the same time the industry paid out \$130,000,000 in taxes. In 1950 the industry earned a net profit of 9/10c per sales dollar.

"Earnings as a per cent of net worth dropped from 8.3 per cent in 1950 to 7.4 per cent in 1951. Production workers in the industry, numbering 165,000 (both in 1951 and in the previous year), earned a weekly average of \$67.15 in 1951 against \$59.54 a year earlier. This represented an increase of \$7.61 per week or 13 per cent.

"Costs went up all along the line. Taxes were 24 per cent higher in 1951 than in 1950, livestock and other farm products cost 19 per cent more, total payrolls were 14 per cent higher, supplies and containers 20 per cent higher, depreciation 9 per cent higher, interest paid 28 per cent higher, selling, administrative and other necessary expenses of business 10 per cent higher.

"Profits in 1951 averaged about 1/3c per pound of meat sold (36/100c) and were so small as to make no appreciable difference in the price consumers paid for meat. Included in the profits were those obtained on sales of a long list of by-products and related products, without which net earnings in the industry would have been substantially lower—perhaps practically non-existent. The industry—always one of modest profits—is not proud of the poor showing made last year, the meager profit being insufficient to provide properly for research, expansion and improvements needed to supply meat efficiently for our rapidly growing population, all of whom require meat for a healthy existence.

Canada Will Continue to Support Price of Cattle

The Canadian minister of agriculture said recently that the 25c price support for cattle which has been in effect since April will be continued through September. He also said that a floor under Canadian beef will be maintained as long as the U. S. embargo remains on cattle.

There have been reports that Canadian cattle and meats probably will not be readmitted to the United States this year, and possibly not for several months of 1953. They were banned because of the outbreak of foot-and-mouth disease in Saskatchewan.

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GAS-FIRED KETTLE

Excellent for rendering



Here's a wonderful new kettle that cooks by direct gas-fired heat. You can add this kettle without installing or extending steam facilities. It's easily and economically installed—uses natural, artificial or bottled gas.

Made of aluminum, it spreads heat quickly and evenly. In addition, the rounded shape of the inner container and arrangement of the burner contribute further to uniform cooking. You can cook better and faster than you

ever dreamed possible, in this direct gas-fired kettle. A tangent draw-off and an easy-to-clean valve provide sanitary protection and make kettle emptying easy. (Kettle insert container also available without draw-off and with lift-out handles.) One-piece hinged cover. And remember, Wear-Ever's extra-hard aluminum alloy gives extra years of service.



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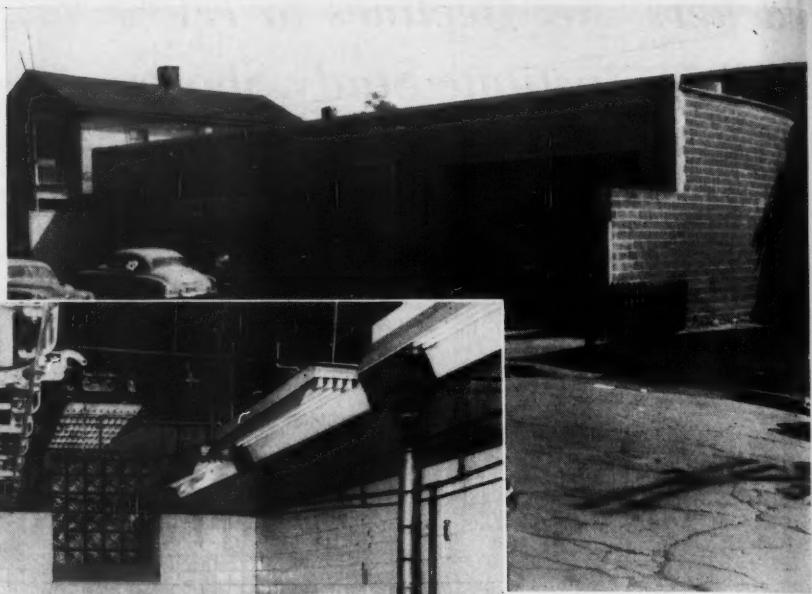
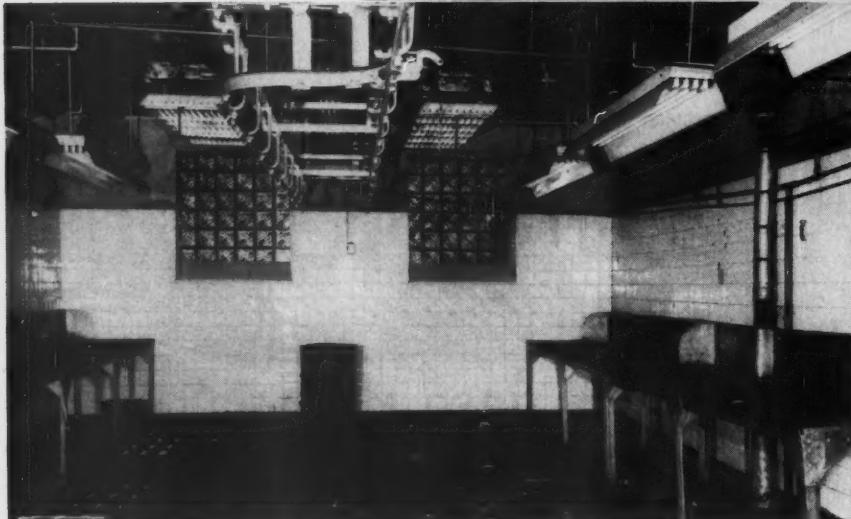
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ABOVE: Exterior of the Kramer Beef Co. plant with livestock and inedible truck entrance at the left and refrigerated truck loading dock at right. LEFT: The beef boning cooler showing construction typical of the plant interior.

Couldn't Happen in Russia

THIRTY-ONE years ago the Kramer boys came out of Russia and went into the meat business at Scranton, Pa.

Only recently the clean and modern plant of the Kramer Beef Co., which was constructed during 1950, acquired federal inspection. Its five trucks now supply fresh beef and veal to retailers and fellow processors in a territory including Philadelphia and some Jersey points.

Two brothers—Jack and Herman—built the business to its present status. Jack Kramer heads the firm. His brother, Herman, died in 1950 about the time the new plant was completed.

There are several points about the one-bed beef establishment and its operations which take it out of the category of "just another killing plant."

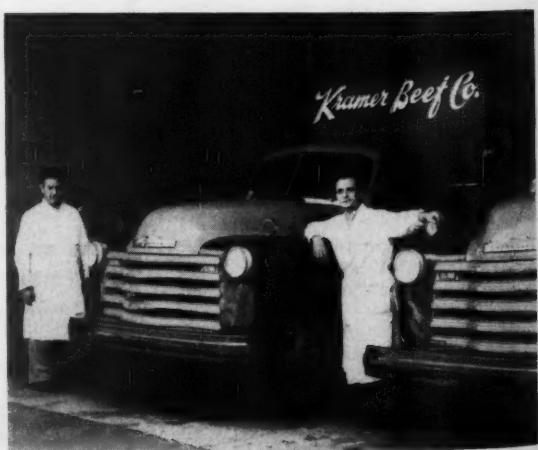
Since the Kramer unit is located in a mixed neighborhood of residential and industrial character, with limited ground area and access to only one street, Philadelphia architect Morris Fruchtbaum had to provide enough livestock storage space within the plant to take care of a day's requirements of cattle and calves. This has been done in an area on the first floor

of the plant. The four holding pens and ketch pen will house about 60 cattle and are constructed of welded steel piping. Livestock trucks come to the plant in the early morning hours and back into the entrance shown at left in the photo at the top of the page. The trucks unload directly into the holding area and the same facilities

are employed later in the day for loading the vehicles which come to pick up offal and blood for an outside renderer.

The Kramer firm sells much of its beef in boneless or fabricated form and has generally found it undesirable to handle beef of the highest grades. One feature of the plant is an extra

ON THE LEFT in photo is Jack Kramer, head of the Scranton firm. Beside him are two of the units in the company's small fleet with one of the drivers.





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lems... means less parts to clean. Unbreakable, corrosion and pit-proof, MEPACO 818SSL gives a lifetime of heavy duty service. Let MEPACO go to work for you.



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large freezer in which several carloads of boxed, boneless product may be stored. According to Jack Kramer the availability of this storage space gives his operation additional stability and, on occasion, relieves the pressure on selling.

Both the boning room (see above) and the shipping cooler are walled with white glazed tile. Executive offices are located on the second floor of the plant but Kramer, like the proprietors of many similar establishments, spends much of his time in a glass-walled room in the shipping cooler. Here are located indicating thermometers which show the temperatures in the chill and holding coolers and a recording instrument which keeps tab on temperature in the freezer. The shipping cooler opens onto a two-truck loading dock.

The plant employs low pressure refrigeration with a separate condensing compressor for each cooler. Blower units are installed in the coolers but finned coils and natural circulation are used in the boning room.

Plenty of room has been provided for all operations on the one-bed slaughtering floor. When calves are being killed they are raised on a hog hoist to the high rail level in a separate room and are bled there before coming out onto the killing floor. Plenty of light is provided in the killing area by glass block fenestration and fluorescent lighting.

The Kramer plant is solidly constructed of concrete and brick. Although it is almost new, painting and other maintenance work is done at frequent intervals.

Financial Notes

Directors of Wilson & Co. have declared a dividend of \$1.0625 per share on its \$4.25 preferred stock for the period from July 1, 1952 to September 30, 1952, payable October 1 to stockholders of record at the close of business September 15.

No action was taken by the board on the common stock dividend. The explanation was that earnings in the domestic meat packing business, especially in recent months, have not been satisfactory. Even though prospects for the remainder of the fiscal year appear more promising, price ceilings and other conditions beyond the company's control can adversely affect the business. These circumstances and preservation of adequate working capital make it prudent to suspend common dividend payments until conditions and earnings improve, the statement said.

Would Send U.S. More Beef

Producer organizations in Australia are asking Federal Minister for Commerce and Agriculture McEwen to agree to greater sales of Australian beef to the United States. The producers pointed out that Australia has been left out of the three-way meat agreement negotiated recently between Britain, Canada and New Zealand.

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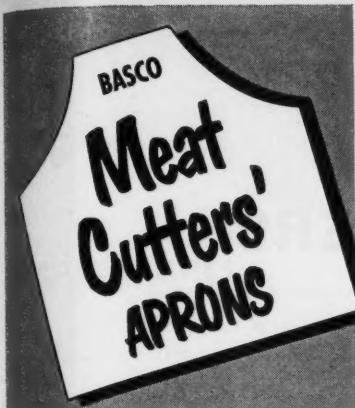
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QM Modifies Regulations For Certain Beef Items

The Quartermaster Market Center System has notified meat packers that, beginning August 15 and effective for a trial period of 60 days, all contracts awarded but unfilled or to be awarded, vendor may, at his option, take certain exceptions to the order governing contracts for the Army and Air Force and certain Navy contracts (MIL-B-10017B, dated October 3, 1951, and Letter Guide, dated December 27, 1951).

The change provides that, at the discretion of the contractor, all of the short plates or any part thereof may be withdrawn from cuts to be used for grinding and replaced with fresh chilled (unfrozen) cross-cut or square-cut chuck (colds on or off) in prime condition and of Utility grade or better. Class (sex) is immaterial and the maximum weight range is limited to 150 lbs. for cross-cut chuck, cold on; 135 lbs. for cross-cut chuck, cold off; 130 lbs. for square-cut chuck, cold on, and 90 lbs. for square-cut chuck, cold off. Equivalent replacement (weight basis) of chuck for short plates is unnecessary since the control over additional boneless chuck shall be the minimum total roasts or steaks, dry and moist heat, established in 3.7.3.

The chuck is to be boned, trimmed and cut into strips or pieces in the presence of the Veterinary Corps (Army or Air Force) inspector and then uniformly distributed with the balance of the boneless cuts and trimmings assigned to be ground. Boneless shank portion must be trimmed according to 3.6.1.6.

If the cold is used, periosteum and thick tendons at the elbow must be removed. The rest must be trimmed free of the backstrap neck sinew periosteum and blood-stained portion of the neck. Only the short plate may be removed.

BAI Announces Changes in VE Quarantined Areas

The Bureau of Animal Industry has issued Amendment 10 to BAI Order 309, modifying the vesicular exanthema quarantined areas established in Amendment 9. It became effective August 15. The new amendment extends the quarantined areas to include Clarkstown township in Rockland county, New York.

The amendment removes the following areas from quarantine: Jefferson and Mobile counties in Alabama; Wyandotte county except the area within the corporate limits of Kansas City in Kansas; Buchanan, Clinton and Green counties in Missouri; Douglas county except Ashland, Benson, Florence and Union townships, and Gilmore township in Sarpy county in Nebraska; Multnomah county except township 1 and 2 north, Range 1 east of Willamette meridian in Oregon; Minnehaha county except Sioux Falls township in South Dakota, and King county except township 25 north, Range 5 west in Washington.

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Added safety features now available in Boss Stuffers create a bonus value of real and lasting importance. The new, extra safe Boss Stuffers cannot be opened while the piston is subjected to pressure, and cannot be closed while fingers are ex-

posed. Think for a moment what these safety features could save you in the uncertain months ahead.

Detailed information about the new Boss Stuffers will be sent promptly upon request.

OTHER PROFIT MAKING FEATURES BOSS STUFFERS

are built for capacities of 100 to 600 lbs.

On 400-500-600 pound sizes, lid and yoke swing on ball bearings for ease of opening and closing.

Lid is centered automatically when yoke is swung to "closed" position.

Rubber packed, semi-steel lid fits flush into safety ring for complete emptying of cylinder.

Yoke is electrically refined cast steel, and is equipped with spring actuated centering pin for perfect lid alignment.

Coarse pitch, double lead screw for rapid operation of lid.

Cylinder of heavy nickel bearing semi-steel is machined and polished inside for efficiency and cleanliness.

Flat top, floating piston has air tight packing. Piston and packing easily adjusted without removal of piston from cylinder. Piston fits flush against lid and safety ring for complete ejection of meat.

Right or left air intake (except 100 lbs. size which has one air intake only).

Globe valve and siphon create vacuum beneath piston for quick return.

Silencer for air exhaust.

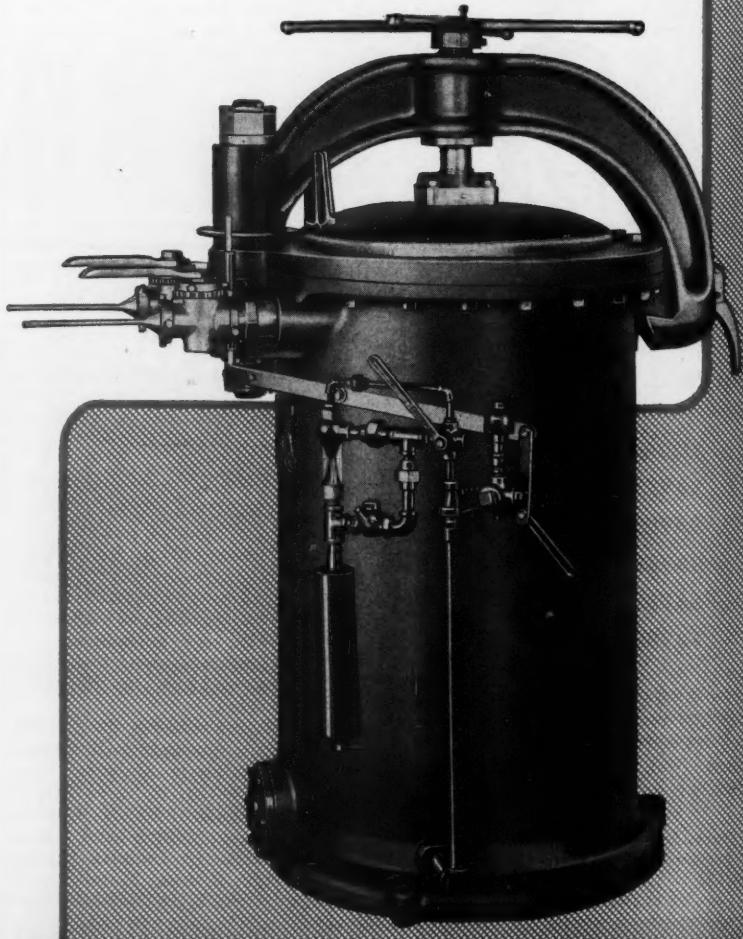
Patented, stainless alloy Micro-Set Stuffer Valve is leak proof, non-binding and easily disassembled for cleaning.

Two stuffer cocks on all but 100 lbs. size.

Two sets of stainless stuffer tubes with each stuffer (except 100 lbs. size, which is equipped with one set).

Zerk grease fittings throughout.

Inquiries from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Union Stock Yards, Chicago 9, Ill.



THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO



THE MEAT TRAIL

PERSONALITIES and Events OF THE WEEK

►Clarence Hinsdale, who resigned recently as manager of the Kinston plant of Frosty Morn Meat Co., will become manager of the Klarer Provision Co., Louisville, Ky.

►John Irwin, 87, a co-founder of Irwin Brothers, a Chicago provision and meat firm, died August 17. Born in Ireland, Irwin came to Chicago 70 years ago. He organized the meat company in 1886. He retired in 1934 when the firm was bought by Swift & Company. He is survived by his wife and a sister.

►Joe Spiritas, formerly with the Borin Packing Co., Dallas and Vernon, Tex., has joined Archie Sloan of the Texas Meat & Provision Co. of Dallas, as a member of the firm. Spiritas is well known in the meat trade. Recently Texas Meat & Provision Co. became U. S. government inspected.

►At the Miami County (Indiana) Free Fair, Miller Packing Co., Kokomo, purchased the highest-priced steer and four other animals. The grand champion barrow, a Duroc Jersey, was purchased by Kingan & Co. of Indianapolis.

►Silas B. Markeson, assistant national supervisor in the federal meat grading service, U. S. Department of Agriculture, died of a heart attack on August 14 while at Moose Lake, Minn. Markeson was 60 years old and was widely known in the meat packing industry. He became associated with Armour and Company in 1915 and worked for that company, with the exception of a period with the armed forces in World War I, until 1936. He joined the USDA grading service in that year and was stationed at New York and Baltimore prior to making his headquarters at Omaha. Markeson was made an assistant national supervisor in 1950. He is survived by his widow and one son.

►The first annual golf tournament for employes of Reliable Packing Co., Chicago, was held recently at the Silver Lake Golf Course. Some 30 employes and their guests participated.

►Arthur S. Davis, who for the past three years has been vice president of Dorset Foods, Ltd., Long Island City, N. Y., has joined with John E. Staren in organizing the firm of Staren and Davis, Inc. They will act as consultants and brokers in pack-

Swift Appoints Managers at Hallstead, Pa., Lake Charles, La.

Swift & Company has announced several plant managerial appointments. Wallace G. Orwin, a Swift employe for 23 years, is the new manager of the company's plant at Hallstead, Pa. He succeeds Kenneth W. Bruder, who has been appointed manager of Swift's plant at Lake Charles, La.

Orwin joined the company at E. St. Louis. He served in the beef department in the general offices at Chicago and as head of the beef, lamb and veal department of the company's plant at Nashville, Tenn. Early this year he was transferred to the president's office staff for specialized training. Bruder joined Swift in Chicago in 1933 and served at Elmira and Glens Falls, N. Y. branch houses and in the beef, lamb and veal department at Kansas City, Chicago and St. Joseph. He was appointed head of the beef, lamb and veal department at the San Antonio plant in 1948 and in 1950 was appointed manager of the Hallstead, Pa. plant.

Robert E. Cowan, manager of Swift's Lake Charles plant since 1949, was transferred to the president's office. Cowan, a Swift employe for 22 years, has served in Fort Worth, Chicago and St. Louis plants.

inghouse products, provisions, canned meats, etc., with offices at 50 Church st., New York city, N. Y., telephones WORTH 2-5536 and 5537. Davis will continue as consultant to Dorset Foods, meat and poultry canner.

►Robert Arlow, formerly manager of Oppenheimer Casing Co., Wellington, New Zealand, died recently at the age of 76. Arlow, who joined the company as manager in 1917, is well known in the freezing works circles. He retired in 1949 at which time he was succeeded by C. A. Harvey, whose father had managed Oppenheimer Casing Co. Australia for a quarter century. In the last few years Arlow had been acting in an advisory capacity for the butcher supply business, R. Arlow & Co., which he founded but which for a number of years has been actively managed by his sons, Lindsay and Bruce. Arlow is survived by a widow and two daughters.

►Three members of Wilson & Co.'s planning and methods department, Chicago, were among 60 industry representatives who completed a course in materials handling recently at Illi-

Cudahy Pork Operations Will Be Managed by John L. Crowley

The board of directors of The Cudahy Packing Co., Omaha, Nebr., this week elected John L. Crowley a director and vice president in charge of pork operations. Crowley succeeds D. K. Sanders, resigned.

Crowley began his career with Cudahy in 1914, serving in the sales and pork divisions of the company until his appointment as general manager of the provision department in 1940. For the past ten years Crowley has been associated with another firm in the meat industry. During his 38-year career he has been active in the meat packing industry and is well known in food circles.

Stadheim Named to Manage Wilson Albert Lea Plant

Thos. E. Wilson, chairman of the board, Wilson & Co., Chicago, this week announced the appointment of H. R. Stadheim as general manager of the Wilson Albert Lea, Minn. plant. Effective August 16, Stadheim succeeds J. L. Crowley, resigned. Stadheim joined the Wilson firm at Albert Lea in 1929. He worked up through the organization and since 1936 has been manager of the provision department.

nois Institute of Technology. Certificates for the course were sponsored by the Materials Handling Institute, Pittsburgh.

►Frank Pritzlaff, 41, a cost accountant for Cudahy Bros. Co., Cudahy, Wis., died recently. He spent 20 years with Cudahy before retiring.

►Aaron Milikin, who formerly operated the Milikin Packing Co., Los Angeles, died recently. During World War II when his son, Ben, was called to service, he discontinued the business. Upon the return of Ben, he and Charles Pilch reestablished the business. Milikin had been identified with the meat industry on the West Coast for almost 30 years and was highly regarded by his associates.

►James Waldie, a cattle buyer for Swift & Company for 41 years, retired recently. He had been with the firm in Omaha since 1928.

►Howard H. Rath, president, Rath Packing Co., Waterloo, Ia., has been elected to membership in the State Historical Society of Iowa.

►Allied Meat Co., Kansas City, Mo., has purchased a packing plant and

adjoining 43-acre site at Wellsville, Kans., known formerly as the Newton Packing Co. The building contains 13,000 sq. ft.

► Crocker Packing Co.'s horsemeat processing plant near Joplin, Mo., has been purchased by Quaker Oats. It will be used to provide a source of material for Ken-L dog food.

► Emge Packing Co., Anderson, Ind., purchased a number of prize-winning steers at the annual Madison County 4-H Fair held recently at the fairgrounds there.

► Paul Brasch of the agricultural bureau of the Rath Packing Co., Waterloo, Ia., served as toastmaster at the speech contest Saturday evening, August 16, of the international convention of the Toastmasters International at the Palmer House in Chicago. Brasch has been active in the Waterloo Toastmasters Club 101. Members are business and professional men who study public speaking at their meetings.

► Harry Wahlert, president of the Dubuque Packing Co., Dubuque, Ia., has donated a sum of \$80,000 to the city of Dubuque, to be added to an earlier contribution of \$150,000 given by the Wahlert Foundation. The contributions will be used in a flood control program, on which the city has started work. It includes \$200,000 for construction of a levee which will protect part of Dubuque's business area. An over-all flood control program, expected to cost upwards of \$2,000,000, has been planned.

► A flash fire recently damaged the cooking room of the Columbus (O.) Rendering Co. It was believed the blaze started from an overheated boiler.

► Stark, Wetzel & Co., Indianapolis, will provide \$2,500 to be prorated toward expenses for week's trip to Washington, D. C., for 32 outstanding 4-H Club members. The 16 boys and 16 girls, winners of an Achievement contest, will leave for Washington shortly after the closing of the Indiana State Fair when their selection is revealed.

► Bert Shaner, assistant hog buyer for Armour and Company, St. Joseph, is retiring. He started as a livestock handler in 1919, later became a weight taker, grader and docker in the hog buying division. In 1937 he was appointed to his present position.

► Lewis R. Rodenhoffer, 65, office and credit manager of Armour and Company's Buffalo, N. Y. branch, has retired after 36 years service with the company. He started as a bookkeeper, later serving as cashier and traveling auditor.

► Herz Meat Corp., New York, N.Y., has been granted a charter of incorporation. Directors are Sarah B. Rodrigues, San Panish and Ronnie Devereaux, whose addresses were listed as 50 Broad st., New York 4.

► John J. Felin & Co., Philadelphia, created some good will in giving uniforms and baseball equipment to one

Morrell Announces Several Major Managerial Changes

Robert T. Foster, vice president and manager of the Sioux Falls, S. D. plant for the last eight years, was named manager of John Morrell & Co.'s Ottumwa, Ia. plant, effective August 18. With Foster's promotion, four top-level changes were made in the Sioux Falls organization. Henry T. Quinn will succeed Foster as plant manager there and Clarence I. Sall, plant superintendent, will become assistant plant manager. Succeeding Quinn as sales manager will be L. E. Winnett, and Thomas O. Ogle has been appointed plant superintendent to succeed Sall.

Foster graduated from the Wharton School of Finance at the University of Pennsylvania in 1930 and joined the Morrell firm immediately. After short service in the company's



R. T. FOSTER

transferred to Sioux Falls. He was elected to the company's board of directors in 1938 and was elected a vice president in 1945.

Quinn, a veteran of more than 29 years of continuous service with the company, started his sales career in Sioux Falls in 1923. In 1939 he was named sales manager and assistant manager of the Topeka, Kans., plant. In 1944 he returned to Sioux Falls as sales manager and assistant plant manager and held that position until now.

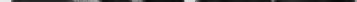
Sall is also a 29-year veteran. By



C. I. SALL



L. E. WINNETT



H. T. QUINN

1928 he was an assistant foreman and in 1931 was made foreman of the fresh meat department. He was made a divisional superintendent in 1937 and promoted to superintendent of the Sioux Falls plant in 1940.

Winnett's continuous service with the Morrell firm dates back to 1934. After holding various sales posts he was made manager of the company's central sales district in September, 1940. In November he assumed additional duties as manager of the eastern sales division. In 1948 he dropped the central sales post but retained the eastern and was made assistant sales manager for Sioux Falls.

Ogle started with Morrell in 1930. He was named a night supervisor in 1936 and a year later was made foreman of the fresh meat department. He has been a divisional superintendent since 1940.



C. I. SALL



THOS. O. OGLE

Philadelphia branch and the Liverpool, England office, he went to work for the beef department of the Iowa plant. In 1932 he was made manager of the sausage sales department, the position he held until 1939 when he

of the teams in the Nicetown Boys Club Center in that city. The equipment had belonged to the baseball team the company had sponsored some ten years ago in the Packers League and had been stored when the league folded.

► Richard S. Siers has been named sales manager of The Armour Laboratories of Chicago. Dudley H. Bartlett has been appointed his assistant. Siers, who joined the firm in 1951 as West Coast division manager, was transferred to Chicago as assistant sales manager in January 1952.

► C. E. Fuller, San Francisco branch manager for Swift & Company, recently was presented a 40-year Swift service pin by E. H. Whitaker, district manager of Swift's west coast branches. Swift salesmen in the area staged a special sales drive in July

in honor of Fuller's long service with the company.

► Mr. and Mrs. Harry L. Sparks and son are vacationing in New York, Washington and Baltimore. He heads Midwest Order Buyers, National Stock Yards, Ill.

► Frank D. Hennessy, night superintendent for Swift Canadian Co., Toronto, Ont., Canada, for more than 20 years, died at his home July 27.

► Nacional Financiera, Mexican government finance agency, has approved a credit of about \$3,000,000 granted to the federal district government of Mexico City for construction of a huge refrigeration plant. A slaughterhouse will be connected with the plant. It is expected that this plant will remedy the problem of meat shortages in Mexico City which have recurred almost yearly from March to August.

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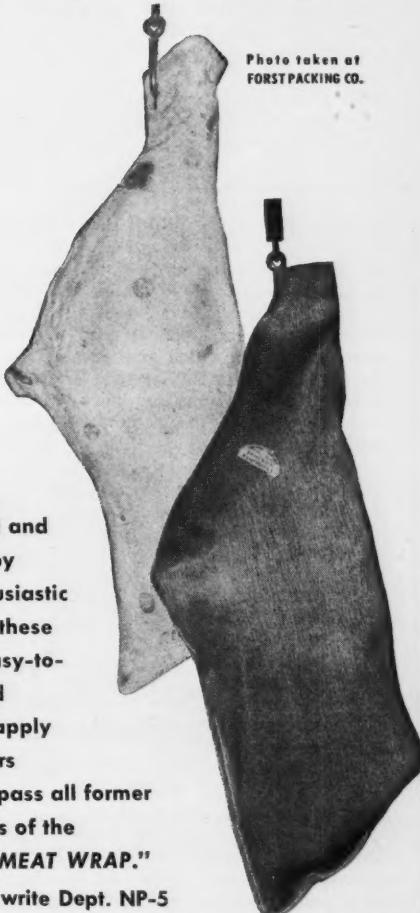
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NEW EQUIPMENT and Supplies

SAUSAGE BINDER—A nutritious food product called Aveen and designed specifically for use in sausage, loaves and similar manufactured meat products, was introduced recently by Preservaline Manufacturing Co., Flemington, N.J. A concentrate from oatmeal, the product is unusually high in protein, 22 per cent according to the manufacturer. Aveen is said to absorb and retain exceptionally large quantities of moisture and has a definite emulsifying action on fats.

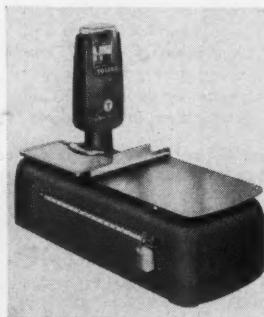
The oats from which it is made contain significant proportions of tocopherols and lecithin. These are universally recognized and used to retard oxidation in lard and other fats.

The product is said to produce a homogeneous finished sausage that is smooth and appetizing when sliced.

Its gelatinous and absorbent properties reduce wrinkling and shriveling. During manufacture, Aveen is subjected to a special process for prevention of insect infestation. It is packed in sealed bags to keep it free from contamination until ready for use. The new binder has been tested extensively both under controlled laboratory conditions and in packer production.

STERILE PAPER CAPS: Technical Papers Corp., Boston, has announced the development of Stericaps, an inexpensive paper cap that can be sterilized many times without loss of strength. The caps are made of long vegetable fibers, and are comfortable to wear. According to the maker, the cost per cap is very small if the cap is sterilized about 20 times.

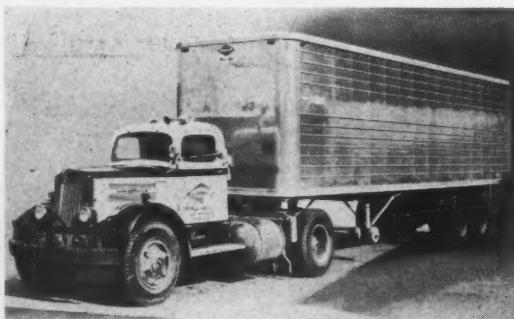
SCALES FOR PACKAGING—The Toledo Scale Co. has announced a new line of Speedweigh over-under scales available in three models of capacities up to 5 lbs., 20 lbs. and 50 lbs. An acrylic plastic dome on the chart housing admits light from both sides and top, eliminating chart shadows. The scales are easy to read,



having the sharp contrast of black figures on a yellow background. The indicator travels one inch to each ounce. The scales are sensitive to 1/64 ounce. A polished stainless steel V-notched beam permits weighing up to the capacity of the beam without extra weights. The moveable poise automatically locks in position after it is set. Fast weighing action is achieved through a new type indicator drive that eliminates friction points. Speedweigh scales are equipped with an over-size dashpot that brings the indicator to rest instantly and stops indicator oscillation that slows down weighing time. A complete selection of scoops and platters is available.

REPRODUCING RECORDS—A new device called Copyfix, introduced by Remington Rand, Inc., produces photo-exact, finished copies of any office record in less than a minute without developing, washing, fixing or drying. Small, light and compact, the device turns out positive copies from originals up to 14 in. wide in any length, regardless of type or color. The machine operates after being plugged into any electrical outlet. No darkroom is needed.

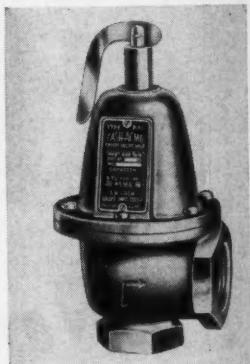
ALUMINUM VAN TRAILER—Advances in design and construction proved to be sound in aircraft engineering have been adopted for this new Road*Star smooth-panel aluminum trailer produced by Fruehauf Trailer Co. The trailer is built with monocoque construction and employs extruded aluminum shapes of scientific section which give great strength and rigidity at a minimum of weight. The extruded sections include Z-bar columns and bows providing a rigid box construction. This design permits a high ratio of payload to vehicle weight. Use of aluminum in many



forms throughout structural parts has saved weight. Wheels, for example, are forged aluminum, which saves over 90 lbs. per axle. Exclusive two-speed aluminum supports save 125 lbs. Aluminum is used for the deep, pressed girder-type cross members which give the same load capacity as steel, yet weigh only half as much. Floors are of a completely new design of extruded aluminum. The trailer is equipped with exclusive Fruehauf foundation brakes. The upper coupler plate is full width design, said to be ideal for wide angle coupling when operating in confined loading areas. Doors have welded steel frames.

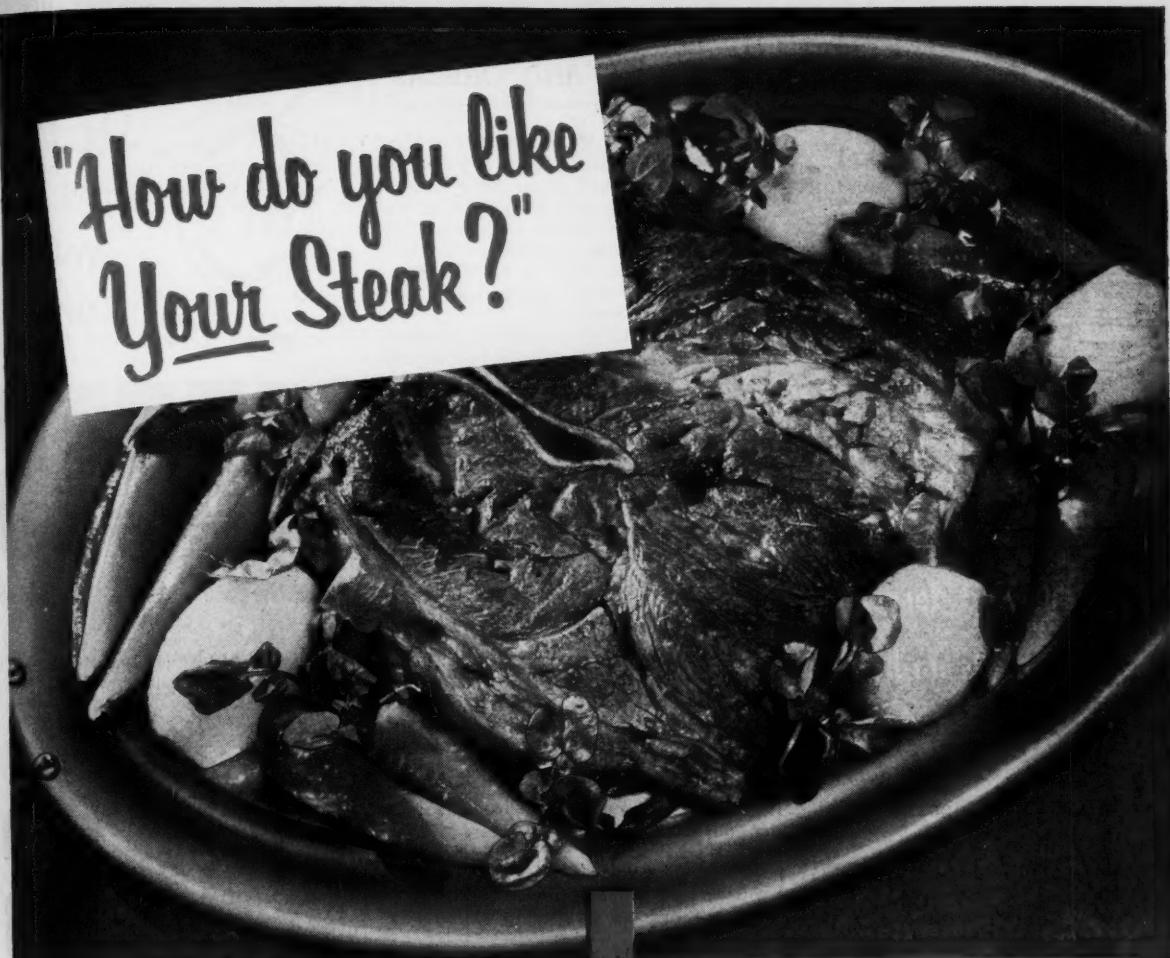
BATTERY CHARGE INDICATOR—To help obtain greater efficiency and economy with industrial truck batteries, Gould-National Batteries, Inc., Trenton, N.J., has developed an improved charge indicator. The instrument can be easily mounted so the operator can see the dial at all times. An easy-to-read, three-colored dial indicates whether the battery is "full," $\frac{1}{2}$, "empty," or in "danger." Changing batteries as soon as they register "empty" prevents repeated overdischarge which shortens battery life. The indicator, a Wheatstone bridge type instrument, is readily adjustable for 3-, 6-, 12-, 15-, 18- and 24-cell batteries. The meter is balanced to read accurately regardless of its mounting or the truck's position. A toggle switch disconnects the indicator from the battery during charge.

SAFETY RELIEF VALVE—A. W. Cash Valve Mfg. Corp., Decatur, Ill., has developed a new safety valve for use on hot water space heating boilers, tanks and heaters. The valve, type F-51, is available in pressure settings from 30 to 125



psi., with corresponding Btu. ratings. The valve has sufficient capacity to relieve pressure both due to thermal expansion of water, as well as steam which is caused by failure of the firing device to shut off. It is an all-bronze valve, incorporating a very high lift design, stainless steel spring and silicone seat disc.

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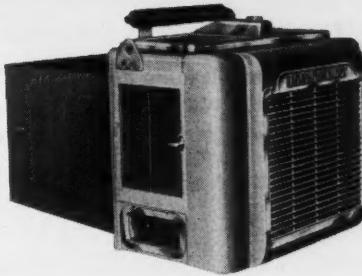


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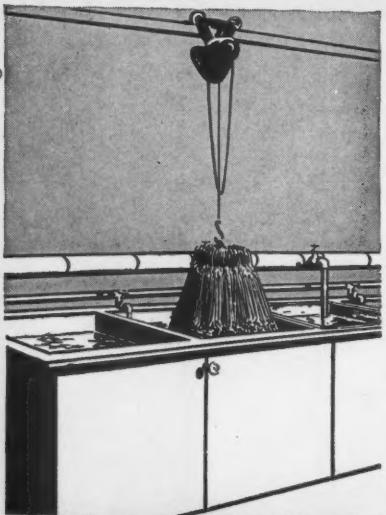
Gentlemen: Please send immediately complete information about Thermo King Mechanical Refrigeration for trucks and trailers.

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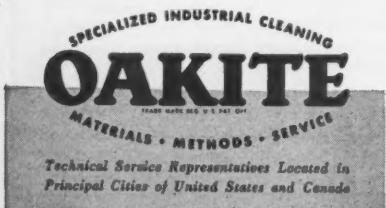
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BRIEFS ON DEFENSE POLICIES AND ORDERS

PAPER, FILM and FOIL BAGS: OPS issued dollars-and-cents price ceilings for standard sizes and grades of grocers' and variety bags made of paper, foil, film or mesh. Cellophane and glassine bags are also covered. Ceilings for specialty bags are to be determined by the use of the manufacturer's normal pricing formula.

CONSTRUCTION: NPA's construction industry advisory committee will meet to study the proposals for relaxation of controls on many types of construction and decontrol of others, including commercial construction. These are expected to be implemented next spring.

TIN PLATE: NPA has eased restrictions on the distribution and use of tin plate for the manufacture of containers. It revoked the instructions requiring the holding of all canner quality tin plate for use by the perishable food crop. Also, in Amendment 1 to M-25, it removed end-use restrictions on additional steel secondaries.

ALUMINUM: The Defense Production Administration has ruled that shipments of aluminum to the stockpile will be resumed in September. The stockpile will share with civilian consumption the increased production due to come in during the fourth quarter.

COPPER PRODUCTS: OPS has increased ceilings on castings made from copper and copper alloy to reflect the increase ordered by the ODM for imported copper.

STEEL: The order establishing specific price increases for the various types of steel based upon an increase of \$5.20 for carbon steel has been signed.

Korean GI Education Bill

Veterans with service anywhere in the world since the start of the Korean conflict may now apply for education and training under the new Korean GI Bill, the Veterans Administration has announced. After VA approves an application, it will issue a "Certificate for Education and Training" to the veteran which he can present to the educational institution or training establishment. Veterans should make sure that the school or business establishment is approved by the appropriate state agency for training under the Korean GI Bill.

Ups Australian Meat Price

Great Britain has agreed to pay 16.6 per cent more in the coming year for meat she buys from Australia. At present Britain pays what amounts to about 15c per lb. on good quality lightweight lamb. The new scale, made under a price-reopening clause in the 15-year agreement signed between the two countries last year, will give Australia about 17½c per lb.



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Reveal Details of Agreement By Canadian Packers, CIO

The agreement recently reached between the United Packinghouse Workers of America, CIO-CCL, and the three major packers in Canada (see the NP of August 9, page 26) is expected to set a pattern in that country. The agreement affects about 10,000 workers.

It provides for a 7c hourly wage increase, retroactive to August 1. This increase, about 5 per cent, brings the starting rate to about \$1.33 an hour and the average rate to \$1.57. The agreement also provides for 1 1/2c an hour in other benefits.

The work week is reduced from 42 to 40 hours. Previously, only Swift Canadian Co. of the "Big Three" had a 40-hour week. A 16c cost-of-living formula has been abandoned by the union on the basis of a two-year agreement, which can be re-opened August 1, 1953.

New OPS Deputy Director

OPS has revised its Delegation of Authority 2 so as to drop Edward F. Phelps, jr., assistant director for price operations, from the second to the third spot, with Joseph N. Freehill becoming deputy director. Phelps, a former OPA official, was one of the first key persons called by OPS. He worked as the chief technical architect of the agency under Price Director Michael V. Dinsdale.

Although the present price director, Ellis Arnall, has not publicly said he is leaving, it is widely rumored that he intends to quit OPS about September 1. The revision of the delegation is being interpreted around OPS as an indication that Freehill, formerly OPS's chief counsel, is being groomed to replace Arnall.

In another OPS personnel change, Saul Nelson, deputy economic adviser to OPS since it was organized, is scheduled to take over as chief economic adviser.

OPS Reduces Staff

OPS has released additional details of the reductions in force and in field offices caused by sharply curtailed appropriations. It will cut its staff from about 12,000 to around 5,850 by September 1, 1952. This will leave a staff of some 4,050 in the field and 1,800 in the national office.

In the Washington national office, several major changes have been made. In the Food and Restaurant Division, the Poultry and Dairy Branches are being consolidated into a single unit. The Livestock Branch is being merged with the Livestock and Meat Distribution Branch, but the Meat and Fish Branch remains separate.

The Fats and Oils Branch and the Grain, Feeds, Seeds and Bakery Branch have become the Grain and Related Products Branch. There are, in addition, many other changes which do not directly affect meat packing.

Military Beef Order

In line with the recent Congressional amendment to the Defense Production Act, OPS (in Amdt. 1, Distribution Regulation 3) revised its military beef allocation order but said the change does not modify the policy always followed by the Office of Price Stabilization.

OPS said the effect of the Congressional amendment is to declare that the allocation order is inoperative except when the Secretary of Agriculture certifies that the over-all supply of meat is inadequate to fulfill military and civilian demand. OPS said that has always been its policy.

AMI Release Shows Where Packers' Sales Dollar Goes

The American Meat Institute has issued a release to a large group of newspapers on the distribution of the packers' sales dollar. The brief, concise story is illustrated by a graph which shows the facts at a glance. To make it easy to use, a newspaper mat was included with the mailing.

The article points out that 79-5/10c of the dollar goes for livestock and other farm products; 8-8/10c for other expenses; 9-9/10c for payrolls, 1-1/10c for taxes, leaving only 7/10 of a cent for net profit.

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DES MOINES IOWA

Meat Production Declines 2 Per Cent Due Much To Smaller Hog Slaughter

MEAT production for the week ended August 16 was down again following the increase of the week before according to a U. S. Department of Agriculture estimate. Federally-inspected production declined 2 per cent

the smaller hog kill. Liberal supplies of fed cattle held slaughter above last year, and sheep and lamb hovering above last year's for the fifth consecutive week.

Cattle slaughter, in gaining 2,000

of the week before and last year.

Slaughter of 775,000 hogs showed a 50,000 head decline from the previous week's 825,000, and was substantially less than the 910,000 killed in 1951. Pork output settled to 111,400,000 lbs. from 119,300,000 lbs. the preceding week and 133,800,000 lbs. last year. Lard from the week's hogs amounted to 29,400,000 lbs. compared with 33,000,000 lbs. the week earlier and 34,000,000 lbs. a year ago.

Sheep and lamb slaughter of 246,000 animals showed a considerable increase over the 222,000 the week before and amounted to 56,000 more than for the same week of 1951. Lamb and mutton production was 10,800,000, 10,000,000 and 8,400,000 lbs. for the three periods respectively.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended August 16, 1952, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat	
	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Prod. mil. lb.	
Aug. 16, 1952	260	141.4	89	12.4	775	111.4	246	10.8	276	
Aug. 9, 1952	258	140.4	93	12.9	825	119.3	222	10.0	283	
Aug. 18, 1951	238	125.4	92	12.9	910	133.8	190	8.4	280	

AVERAGE WEIGHT (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total mil. lbs.
Aug. 16, 1952	880	544	255	139	259	144	95	44	14.7	29.4
Aug. 9, 1952	880	544	255	139	263	145	96	45	15.2	33.0
Aug. 18, 1951	965	527	250	140	264	147	95	44	14.2	34.0

to 276,000,000 lbs. from 283,000,000 lbs. the previous week and was almost that much under last year's 280,000,000 lbs. for the corresponding August period.

Slaughter of cattle and calves and output of beef and veal showed little change from the week earlier, but slaughter of hogs decreased moderately resulting in the smaller meat output. Unsettled labor conditions at a number of plants and weaker shipper demand were said to be factors which told in

head from a week earlier reached 260,000, and stood far out in front of last year's 238,000-head kill. Beef production totaled 141,400,000 lbs. or 1,000,000 lbs. more than the previous week and exceeded last year's output by 16,000,000 lbs.

About 89,000 head of calves were slaughtered compared with 93,000 a week earlier and 92,000 in 1951. By the same token, veal production declined to 12,400,000 lbs. from the 12,900,000 lbs.

CUTTING MARGINS ON LIGHT HOGS IMPROVE; OTHERS DOWN

(Chicago costs and credits, first three days of week)

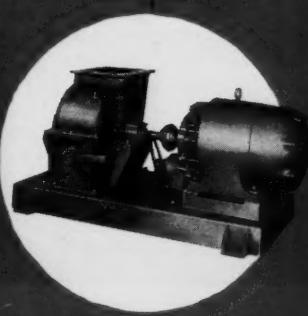
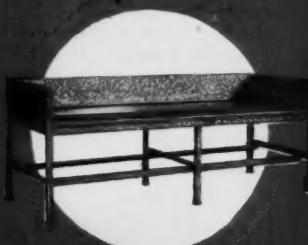
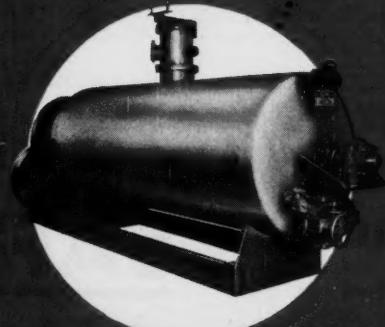
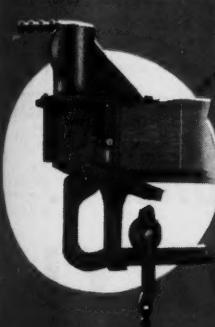
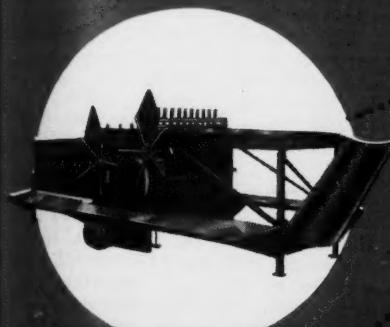
Although average prices of light-weight hogs lost ground while the more weighty kinds gained, cutting margins for the class improved while the heavier kinds moved deeper into the minus column. This was due mostly to the increase in price of meat cuts from the lighter kinds.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first three days of the week.

180-220 lbs.				220-240 lbs.				240-270 lbs.				
Pet.	Price live wt. per lb.	Value per cwt. alive yield	Value per cwt. fin.	Pet.	Price live wt. per lb.	Value per cwt. alive yield	Value per cwt. fin.	Pet.	Price live wt. per lb.	Value per cwt. alive yield	Value per cwt. fin.	
Skinned hams	12.5	54.0	\$ 6.75	9.77	12.5	53.3	\$ 6.65	9.43	12.0	52.3	\$ 6.75	9.47
Picnics	5.6	31.5	1.76	2.50	5.4	29.2	1.58	2.25	5.3	28.5	1.51	2.12
Boston butts	4.2	40.8	1.71	2.45	4.1	36.0	1.48	2.09	4.1	35.0	1.44	2.00
Loins (blade)	10.1	59.1	5.97	8.60	9.8	50.0	4.95	7.02	9.7	43.0	4.18	5.76
Lean cuts		\$ 16.19	\$ 23.32			\$ 14.66	\$ 20.79			\$ 13.88	\$ 19.35	
Bellies, S. P.	11.0	34.7	3.82	5.50	9.5	33.2	3.15	4.48	3.9	28.5	1.10	1.55
Bellies, D. S.					2.1	23.0	.48	.70	8.5	23.0	1.96	2.76
Fat backs					3.2	8.2	.26	.38	4.5	10.0	.45	.65
Plates and jowls	2.9	12.2	.35	.50	3.0	12.2	.37	.51	3.4	12.2	.41	.59
Raw leaf	2.2	9.3	.20	.20	2.2	9.3	.20	.28	2.2	9.3	.20	.28
P. S. lard, rend. wt.	8.7	1.21	1.75	12.2	8.7	1.08	1.51	10.1	8.7	.93	1.27	
Fat cuts & lard		\$ 5.58	\$ 8.04			\$ 5.54	\$ 7.86			\$ 5.05	\$ 7.10	
Spareribs	1.6	43.5	.70	1.00	1.6	28.3	.45	.65	1.6	24.0	.38	.53
Regular trimmings	3.2	21.7	.69	1.02	2.9	21.7	.63	.91	2.8	21.7	.61	.89
Feet, tails, etc.	2.0	8.7	.18	.27	2.0	8.7	.18	.26	2.0	8.7	.18	.25
Offal & misc.												
TOTAL YIELD & VALUE	69.0		\$23.99	\$34.75	70.5		\$22.11	\$31.56	71.0		\$20.75	\$29.30
Cost of hogs		\$22.02	Per cwt. alive			\$22.36	Per cwt. alive			\$22.26	Per cwt. alive	
Condemnation loss		.10	fin.			.10	fin.			.10	fin.	
Handling and overhead		1.20	yield			1.06	yield			.96	yield	
TOTAL COST PER CWT.	\$23.32		\$33.80			\$23.52				\$23.32		\$32.84
TOTAL VALUE	23.99		34.75			22.11				20.75		29.30
Cutting margin	+\$6.63		+\$8.95			-\$1.41				-\$2.57		-\$3.54
Margin last week	+\$3.34		+\$6.60			-\$1.03				-\$2.44		-\$3.42

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Germantown, Ohio

July 31 Cold Storage Stocks of Most Meats Below Holdings Month Earlier

COLD STORAGE holdings of beef and pork declined sharply during July, while stocks of some meat products rose slightly in the period, according to a U. S. Department of Agriculture report. However, beef and pork stocks

most twice the 87,430,000 lbs. in store a year earlier. The five-year average was 76,282,000 lbs.

Pork, too, followed a similar pattern with 547,243,000 lbs. in cold storage on July 31 compared with 685,033,000 lbs.

U. S. COLD STORAGE STOCKS, JULY 31					
	July 31, 1952	July 31, 1951	June 30, 1952	June 30, 1951	5-yr. av.
	1,000 pounds	1,000 pounds	1,000 pounds	1,000 pounds	1,000 pounds
FROZEN AND CURED MEATS:					
Beef, frozen	153,596	78,334	180,845	66,780	
In cure and cured	8,467	9,096	8,908	9,502	
Total beef ²	162,063	87,430	189,733	76,282	
Pork, frozen	362,838	289,723	460,966	209,298	
D.S. in cure and cured	45,242	50,345	52,241	51,483	
S.P. in cure and cured	139,163	156,103	171,886	158,734	
Total pork ²	547,243	496,171	685,033	419,515	
Lamb and mutton, frozen	12,055	6,211	14,902	7,117	
Veal, frozen	9,873	7,470	11,751	6,661	
All offal	66,575	48,661	69,472	52,838	
Canned meat and meat products	41,046	39,748	40,010	29,914	
Sausage room products	17,312	15,252	18,416	12,828	
Lard ²	130,989	43,939	129,115	120,636	
Rendered pork fat	2,370	2,881	2,926	2,910	

NOTE: These holdings include stocks in both cold storage warehouses and meat packing plants.

¹Preliminary figures. Revised figures will appear in next month's report.

²The Government holds in cold storage outside of processors' hands 39,769,000 lbs. of beef,

21,447,000 lbs. of pork, and 783,000 lbs. of lard.

were considerably larger than a year earlier on the same date. In most instances, these holdings were above the five-year average for July 31.

Beef stocks declined to 162,063,000 lbs. from 189,753,000 lbs. on June 30. However, these items amounted to al-

most twice the 87,430,000 lbs. in store a year earlier. The five-year average was 76,282,000 lbs.

Lamb and mutton followed suit, except in comparison with the five-year average. Holdings on July 31 amounted to 12,055,000 lbs. against 14,902,000

lbs. a month earlier, and 6,211,000 lbs. a year ago. The five-year average was 7,117,000 lbs.

Frozen veal stocks added up to 9,873,000 lbs. compared with 11,751,000 lbs. on June 30 and 7,470,000 lbs. a year ago. The five-year average amounted to only 6,661,000 lbs.

Canned meats and meat products scored gains with 41,046,000 lbs. in storage on July 31 against 40,010,000 lbs. a month before and 39,748,000 lbs. on July 31, 1951.

Sausage room stocks declined to 17,312,000 lbs. from 18,416,000 lbs. on June 30, but were more than the 15,252,000 lbs. reported a year ago. The five-year average for these items was 12,828,000 lbs.

Lard stocks on July 31 were above anything on the list of comparisons, amounting to 130,989,000 lbs. against 129,115,000 lbs. a month before, 43,939,000 lbs. a year earlier and 120,636,000 lbs., the five-year average.

CORN-HOG RATIO

The corn-hog ratio for barrows and gilts at Chicago for the week ended August 16, 1952 was 12.3, according to a report by the U. S. Department of Agriculture. This ratio was compared with 12.4 reported for the preceding week, and 12.5 recorded for the same week a year ago. These ratios were recorded on the basis of yellow corn selling for \$1.791, \$1.835 and \$1.807 per bu. for the three weeks compared.

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MEAT and SUPPLIES PRICES

CHICAGO

WHOLESALE FRESH MEATS

CARCASS BEEF

Native steers	August 19, 1952	54% @ 55¢
Prime, 600/800		54% @ 54½
Choice, 500/700		54% @ 53½
Choice, 700/900		52 @ 53½
Good, 700/800		48 @ 48½
Commercial cows	37	37 @ 37½
Cuts & cut.		34½
Balls	40	

STEER BEEF CUTS

Prime:		
Hindquarter		63.0 @ 65.0*
Forequarter		45.0 @ 47.0*
Round		61.0 @ 63.0
Trimmed full loin		91.0 @ 93.0*
Flank		16.0 @ 20.0
Regular chuck		51.0 @ 52.0
Foreshank		30.0 @ 32.0
Brisket		43.5 @ 45.0*
Rib		73.0 @ 75.0
Short plate		15.0 @ 18.0
Back		59.0 @ 61.0
Choice:		
Hindquarter		60.0 @ 62.0*
Forequarter		44.0 @ 46.0
Round		61.0 @ 63.0
Trimmed full loin		83.0 @ 85.0
Flank		16.0 @ 20.0
Regular chuck		51.0 @ 52.0
Foreshank		30.0 @ 32.0
Brisket		43.0 @ 45.0*
Rib		60.0 @ 65.0
Short plate		15.0 @ 17.0
Back		57.0 @ 58.0

BEEF PRODUCTS

Tongues, No. 1	37.9
Brains	7 @ 9
Hearts	20
Livers, selected	60.9
Livers, regular	56.9
Tripe, scalded	7 @ 8
Tripe, cooked	8 @ 9
Lips, scalded	7½
Lips, unscalded	7
Lungs	7½
Melts	7 @ 7½
Udders	6

BEEF HAM SETS

Knuckles	60-61
Insides	58
Outsides	60-61

FANCY MEATS

(l.c.l. prices)

Beef tongues, corned ...	42.20
Veal breads, under 6 oz.	80 @ 90
12-oz. up	1.02
Calf tongues	32½ @ 34
Lamb trees	73.00 @ 74.10
Ox tails, under ¾ lb. ...	27.70
Over ¾ lb. ...	27.70

WHOLESALE SMOKED MEATS

(l.c.l. prices)

Hams, skinned, 14/16 lbs., wrapped	57 @ 59½
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	60 @ 63½
Hams, skinned, 16/18 lbs., wrapped	57 @ 60
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	60 @ 65½
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	46 @ 58½
Bacon, fancy square cut, seedless, 12/14 lbs., wrapped	37 @ 44½
Bacon, No. 1 sliced, 1-lb. open-faced layers	53 @ 58½

VEAL—SKIN OFF

Carcass

(l.c.l. prices)

Prime, 80/150	\$55.00 @ 55.50
Choice, 50/80	53.00 @ 55.00
Choice, 80/150	55.00 @ 58.50
Good, 50/80	47.00 @ 52.00
Good, 80/150	49.00 @ 54.00
Commercial, all wts.	46.00 @ 51.00

CARCASS LAMBS

(l.c.l. prices)

Prime, 30/50	60.00 @ 61.00
Choice, 30/50	60.00 @ 61.00
Good, all weights	55.00 @ 59.00

(*Ceiling base prices, f.o.b. Chicago)

CARCASS MUTTON

(l.c.l. prices)

Choice, 70/down	None quoted
Good, 70/down	None quoted
Utility, 70/down	None quoted

FRESH PORK AND PORK PRODUCTS

(l.c.l. prices)

Hams, skinned, 10/14...	54 @ 54.60
Hams, skinned, 14/16...	52.60*
Pork loins, regular	
12/down, 100's	60.40
Pork loins, boneless,	
100's	67
Shoulders, skinned, bone-in, under 10 lbs., 100's	38
Picnics, 4/6 lbs., loose	31½
Picnics, 6/8 lbs., loose	29½
Boston butts, 4/8 lbs.	
100's	42 @ 43
Tenderloins, fresh, 10's	91.40*
Neck bones, bbls.	10½ @ 11½
Livers, bbls.	19½ @ 20
Brains, 10's	15.00 @ 15.80*
Ears, 30's	7½ @ 8
Snouts, lean-in, 100's	8
Feet, S. C., 30's	7 @ 8

SAUSAGE MATERIALS—FRESH

Pork trim., reg. 40% bbls.	22
Pork trim., guar. 50% lean, bbls.	24.80*
Pork trim., 95% lean, bbls.	52
Pork cheek meat, trmd., bbls.	38 @ 39
Bull meat, bon'ls, bbls.	53½ @ 54
C.C. cow meat, bbls.	47½ @ 50
Beef trimmings, bbls.	37
Bon'ls chucks, bbls.	50½ @ 51½
Beef head meat, bbls.	35
Beef cheek meat, trmd., bbls.	36
Shank meat, bbls.	54
Veal trim., bon'ls, bbls.	40 @ 41
*Packer's ceiling, f.o.b. Chicago.	

SAUSAGE CASINGS

(l.c.l. prices)

(l.c.l. prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic, rounds, 1½ in.	65 @ 75
Domestic, rounds, over 1½ in., 140 pack	80 @ 85
Export, rounds, wide, over 1½ in.	1.45 @ 1.55*
Export, rounds, medium, 1½@1½	90 @ 1.00
Export, rounds, narrow, 1½ in., under	1.10 @ 1.20
No. 1 weaners, 24 in., up	12 @ 14
No. 1 weaners, 22 in., up	7 @ 9
No. 2 weaners	8
Middle, sewing, 1½ @ 2 in.,	1.20 @ 1.25
Middle, select, wide, 2@2½ in.	1.55 @ 1.60
Middle, select, extra, 2½@2½ in.	1.95 @ 2.00
Middle, select, extra, 2½ in. & up	2.50 @ 2.60
Round, export, No. 1	22 @ 26
Dried or salted bladders, per piece:	
12-15 in. wide, flat.	15 @ 18
10-12 in. wide, flat.	9 @ 12
8-10 in. wide, flat.	5 @ 7
Pork casings:	
Extra narrow, 20 mm. & dn.	3.85 @ 4.20
Narrow, medium,	
29@32 mm.	3.60 @ 3.80
Medium, 32@35 mm.	2.10 @ 2.25
Spec. medi., 35@38 mm.	1.80 @ 1.95
Export bungs, 34 in. cut.	26 @ 28
Large prime bungs, 34 in. cut	16 @ 19
Medium prime bungs,	
34 in. cut	11 @ 16
Small prime bungs	7½ @ 8
Middles, per set, cap. off.	50 @ 55

DRY SAUSAGE

(l.c.l. prices)

Cervelat, ch. hog bungs	1.01 @ 1.03
Thuringer	57.00 @ 63.00
Frankfurter	62 @ 64
Holsteiner	81 @ 84
B. C. Salami	90 @ 98
Genoa style salami, ch.	93 @ 1.02
Pepperoni	84 @ 90
Italian style hams	78 @ 83



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DOMESTIC SAUSAGE

(l.c.l. prices)	
Pork sausage, hog casings	45 @48
Pork sausage, sheep cas.	55 @57
Frankfurters, sheep cas.	55 @63.7
Frankfurters, skinless	48 @51.2
Bologna	41 @48
Bologna, artificial cas.	44 @50
Smoked liver, hog bungs	43 @49.5
New Eng. lunch. spec.	75 @76.7
Mined lunch. spec. ch.	56 @67
Tongue and blood	48 @51
Sausage	36 @38
Polish sausage, fresh	52 @58
Polish sausage, smoked	54

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	35	39
Refined	41	
Chili Powder	42	
Chili Pepper	44	
Cloves, Zanzibar	1.52	1.59
Ginger, Jam, unbl.	38	41
Ginger, African	25	30
Mac's, fancy, Banda		
East Indies	1.41	
West Indies	1.31	
Mustard, flour, fancy	33	
No. 1	30	
West India Nutmeg	51	
Paprika, Spanish	44	
Pepper, Cayenne	54	
Med. No. 1	46	
Pepper, Packers	2.04	2.50
Pepper, white	2.20	2.30
Malabar	2.04	2.15
Black Lampong	2.04	2.15

SEEDS AND HERBS

(l.c.l. prices)

	Whole	Ground
Caraway seed	15	21
Cominos seed	23	30
Mustard seed, fancy	23	..
Yellow American	20	..
Oregano	21	26
Coriander, Morocco, Natural, No. 1	13	17
Marjoram, French	34	45
Sage, Dalmatian	No. 1	71
		77

CURING MATERIALS

Cwt.

Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$ 9.80
Salt peter, n. ton, f.o.b. N.Y.	
Dbl. refined gran.	11.25
Small crystals	14.00
Medium crystals	15.40
Pure rfd. gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	6.25
Salt, in min. car. of 60,000 lbs. only, paper sacked, f.o.b. Chgo.	
Granulated	\$22.00
Rock, 100 lb. bags, f.o.b. warehouse, Chgo.	25.00
Sugar—	
Raw, 96 basis, f.o.b. N.Y.	6.45
Refined standard cane gran., basis	8.80
Refined standard beet gran., basis	8.60
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%.	8.85 @ \$4.45
Cerebos dextrose, per cwt.	
L.C.L. ex-warehouse, Chgo.	8.07
C/L Del. Chgo.	7.97

PACIFIC COAST WHOLESALE MEAT PRICES

Los Angeles San Francisco No. Portland
FRESH BEEF (Carcass): Aug. 20 Aug. 19 Aug. 15

STEER:			
Choice:			
500-600 lbs.	\$56.00 @ 57.00	\$56.00 @ 57.00	\$56.00 @ 58.30
600-700 lbs.	55.00 @ 56.00	54.00 @ 56.00	55.00 @ 58.30
Good:			
500-600 lbs.	52.00 @ 54.00	55.00 @ 56.00	55.00 @ 56.30
600-700 lbs.	51.00 @ 52.00	53.00 @ 55.00	54.00 @ 56.30
Commercial:			
350-600 lbs.	47.00 @ 49.00	49.00 @ 51.00	48.00 @ 51.30
COW:			
Commercial, all wts.	36.00 @ 38.00	43.00 @ 48.00	35.00 @ 45.00
Utility, all wts.	36.00 @ 38.00	35.00 @ 45.00	33.00 @ 39.00
FRESH CALF: (Skin-On)			
Choice:			
200 lbs. down	54.00 @ 55.00	56.00 @ 58.00	52.00 @ 55.00
Good:			
200 lbs. down	52.00 @ 54.00	52.00 @ 55.00	50.00 @ 53.00
FRESH LAMB (Carcass):			
Prime:			
40-50 lbs.	54.00 @ 58.00	54.00 @ 55.00	52.00 @ 54.00
50-60 lbs.	53.00 @ 56.00	53.00 @ 55.00
Choice:			
40-50 lbs.	54.00 @ 56.00	54.00 @ 55.00	52.00 @ 54.00
50-60 lbs.	52.00 @ 54.00	52.00 @ 55.00	50.00 @ 54.00
Good, all wts.	51.00 @ 54.00	51.00 @ 55.00	49.00 @ 52.00
MUTTON (ewe):			
Choice, 70 lbs. down	18.00 @ 22.00	18.00 @ 22.00	18.00 @ 21.50
Good, 70 lbs. down	18.00 @ 22.00	15.00 @ 18.00	18.00 @ 21.50
FRESH PORK CARCASSES (Packer Style):			
80-120 lbs.	39.75 @ 40.35
120-160 lbs.	36.50 @ 38.00	38.65 @ 39.15	35.00 @ 36.50
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	61.00 @ 63.00	62.00 @ 64.50	62.50 @ 65.20
10-12 lbs.	61.00 @ 63.00	62.00 @ 64.50	62.50 @ 65.20
12-16 lbs.	61.00 @ 63.00	61.00 @ 63.50	61.50 @ 64.20
PIECES:			
4-8 lbs.	39.00 @ 42.00	37.00 @ 40.00	38.00 @ 42.00
PORK CUTS No. 1: (Smoked)			
HAM Skinned:			
10-14 lbs.	57.50 @ 60.00
14-18 lbs.	56.00 @ 58.00	59.00 @ 64.80	59.00 @ 64.40
BACON, "Dry Cure" No. 1:			
6-8 lbs.	48.00 @ 54.00	52.00 @ 56.50	52.00 @ 56.00
8-10 lbs.	46.00 @ 53.00	50.00 @ 54.50	51.00 @ 55.00
10-12 lbs.	46.00 @ 53.00	48.00 @ 54.00
LARD, Refined:			
1-lb. cartons	16.50 @ 17.75	18.50 @ 19.00	15.00 @ 17.00
50-lb. cartons and cans	14.75 @ 16.50	17.00 @ 18.00
Tierces	14.25 @ 16.50	15.00 @ 17.00	12.00 @ 15.00

AULAT

Binders
SEASONINGS
SPICES
CURES

ARCHIBALD & KENDALL, INC. • 8 Beach St., New York 13

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F.O.B. CHICAGO CHICAGO BASIS

	Fresh or F.F.A.	Frozen
WEDNESDAY, AUG. 20, 1952		
REGULAR HAMS		
Fresh or F.F.A.	4- 6 31 1/2	31 1/2
	6- 8 29 1/2	29 1/2
	8-10 28 1/2	27 1/2 @ 28n
	10-12 28 1/2	27 1/2 @ 28n
	12-14 27 1/2 @ 28	27 1/2 @ 28n
	14-16 27 1/2 @ 28	27 1/2

PICNICS

Fresh or Frozen Cured

6- 8	34 @ 34 1/2	35 1/2 @ 36
9/down	34 @ 34 1/2	35 1/2 @ 36
9-11	34	35 1/2
11-13	33 @ 33 1/2	34 1/2 @ 35
12-14	31 1/2 @ 32	33 @ 33 1/2
13-15	30	31 1/2
14-16	29 @ 29 1/2	30 1/2 @ 31 1/4
15-17	28 1/2 @ 28 1/2	29 1/2 @ 30
16-18	28 1/2	29 1/2
17-20	26 1/2 @ 26 1/2	27 1/2 @ 28
18-20	26	27 1/2

BELLIES

Green or Frozen Cured

9/down	34 @ 34 1/2	35 1/2 @ 36
9-11	34	35 1/2
11-13	33 @ 33 1/2	34 1/2 @ 35
12-14	31 1/2 @ 32	33 @ 33 1/2
13-15	30	31 1/2
14-16	29 @ 29 1/2	30 1/2 @ 31 1/4
15-17	28 1/2 @ 28 1/2	29 1/2 @ 30
16-18	28 1/2	29 1/2
17-20	26 1/2 @ 26 1/2	27 1/2 @ 28
18-20	26	27 1/2

GR. ANN. BELLIES

D. S. BELLIES

Clear

6- 8	7 1/2 n	Sn
8-10	8 1/2 n	9n
9-11	9 1/2 n	10n
10-12	10n	10% @ 11
11-13	11 1/2 n	11.52 1/2
12-14	12 1/2 n	12.47 1/2 a
13-15	12 1/2 n	12.45b
14-16	12 1/2 n	12.75b
15-17	12 1/2 n	12.27 1/2 a
16-18	12 1/2 n	12.35b
17-19	12 1/2 n	12.45b
20-22	12 1/2 n	12.50b

Fresh, plates...

Clear plates...

Square jaws...

Jowl butts...

S. P. jaws...

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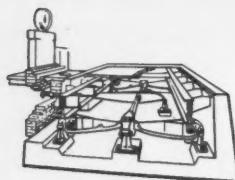
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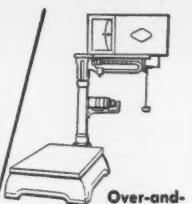
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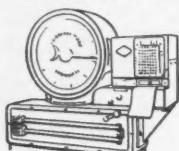
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Truck Scales



Over-and-Under Scales



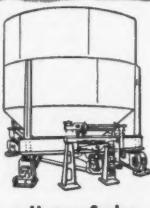
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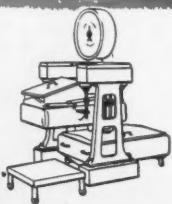
Bench Dial Scales



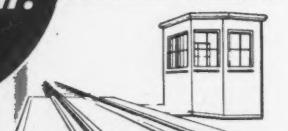
Portable Dial Scales



Hopper Scales



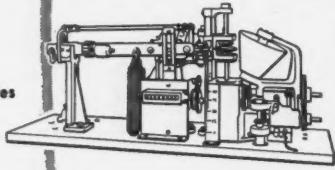
Weigh Can Scales



Railroad Track Scales



Counting Scales



Belt Conveyor Scales



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HOME WATER SERVICE EQUIPMENT • RAIL CARS • FARM MACHINERY • MAGNETOS

MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS CARCASS BEEF

(Ceiling base prices)

Aug. 19, 1952	
Per lb.	
City	
Prime, 800 lbs./down...	\$56.50@58.50
Choice, 800 lbs./down...	55.50@57.00
Good	50.00@53.00
Steer, commercial	45.00@49.00
Cow, commercial	37.00@39.00
Cow, utility	35.00@37.00

BEEF CUTS*

Prime:

Hindquarter	66.9@69.00
Forequarter	48.0@49.00
Round	63.0@65.25
Trimmed full loin	90.0@92.5*
Flank	18.0@22.0
Short loin, trimmed	110.0@115.0
Sirloin, butt bone in	74.8@77.0
Cross cut chuck	47.0@50.0
Regular chuck	52.0@54.0
Foreshank	31.0@32.0
Brisket	42.0@45.0
Rib	65.0@70.0
Short plate	17.0@19.0
Back	60.0@61.0
Triangle	48.2
Arm chuck	53.0@54.0

Choice:

Hindquarter	63.0@66.15
Forequarter	47.0@48.0
Round	63.0@65.25
Trimmed full loin	84.5*
Flank	18.0@22.0
Short loin, trimmed	102.25@105.0
Sirloin, butt bone in	71.2@73.0
Cross cut chuck	47.0@50.0
Regular chuck	52.0@54.0
Foreshank	30.0@32.0
Brisket	42.0@45.0
Rib	63.0@68.0
Short plate	17.0@20.0
Back	59.0@60.0
Triangle	48.2
Arm chuck	53.0@54.0

FANCY MEATS

(l.c.l. prices)

Veal breads, under 6 oz.	102.50
6 to 12 oz.	102.50
12 oz. up	102.50
Beef kidneys	16.8*
Beef livers, selected	62.8*
Beef livers, selected, kosher	82.8*
Oxtails, over 1/4 lb.	27.8*

*Ceiling base prices.

LAMBS

(l.c.l. prices)

City	
Prime lambs, 50/down...	63.40@65.00
Choice lambs, 50/down...	63.40@65.00
Good, all wts.	59.00@62.00

Western	
Prime, all wts.	62.00@64.00
Choice, all wts.	60.00@64.00
Good, all wts.	55.00@60.00

For permissible additions to ceiling base prices, see CPR 24.

FRESH PORK CUTS

(l.c.l. prices)

Western	
Hams, sknd., 1/4/down...	\$55.00@58.00
Per lb.	
City	
8/12 lbs.	38.00
Picnics, 4/8 lbs.	39.00@44.00
Pork loins, 12/down...	57.00@62.00
Boston butts, 4/8 lbs.	45.00@48.00
Spareribs, 3/down ...	47.00@49.00
Pork trim, regular	28.00
Pork trim, spec. 80%	26.00

VEAL—SKIN OFF

(l.c.l. prices)

Western	
Prime, carcass, 80/150...	\$58.00@60.00
Choice, carcass	54.00@60.00
Good, carcass, 80/down...	49.00@54.00
Good, 80/110	49.00@54.00
Commercial carcass	44.00@48.00

DRESSED HOGS

(l.c.l. prices)

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs.	\$36.00@37.50
137 to 153 lbs.	36.00@37.50
154 to 171 lbs.	36.00@37.50
172 to 188 lbs.	36.00@37.50

BUTCHERS' FAT

(l.c.l. prices)

Shop fat	\$.75
Breast fat	1.25
Inedible suet	1.50
Shop suet	1.50

LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday, Aug. 20, were reported as follows:

CATTLE:

Steers, choice & prime	\$34.25 only
Steers, good, choice	33.00@33.75
Steers, com. & good	30.50@32.00
Heifers, ch. & pr.	30.50@32.00
Heifers, gd. & ch.	28.00@31.25
Cows, util. com.	18.00@20.00
Cows, can. cut	15.50@17.50
Bulls, good	24.50@25.50
Bulls, util. & com.	21.00@24.50
Bulls, can., cut	None rec.

HOGS:

Good, ch., 200/240 ...	\$22.00@22.35
Gd., ch., 240/270 ...	21.00@22.25
Good & ch., 270/300 ...	20.00@21.25
Sows, 400/down ...	17.25@20.25

SHEEP: Lambs,

Choice to prime	\$29.00@30.00
Good to choice	27.50@29.00

KOCH



BEEF
SCRIBE
SAW

Specially designed by KOCH for ease in sterilizing, strength and balance. No wood. Frame is smooth, cast aluminum alloy. Single wing nut holds all parts firmly together, permits instant disassembly.

No. 900—KOCH Beef Scribe Saw with one blade.....\$85

Order Today

Shipped Promptly **KOCH Supplies**
2520 Holmes
Kansas City 8, Missouri

BY-PRODUCTS....FATS AND OILS

TALLOWS AND GREASES

Wednesday, August 20, 1952

Nothing new turned up in the tallow and grease market late last week, or on Monday of the new week. Sellers persisted in asking better prices but buyer interest continued at steady levels. Several tanks of choice white grease brought 6½c, delivered East. A tank of bleachable fancy tallow sold at 5½c, c.a.f. Chicago. A few tanks of yellow grease moved at 3½c, also c.a.f. Chicago. A report was also current that several tanks of choice white grease sold at 6½c, delivered East, but this was without confirmation. Eastern buyers and midwestern producers were ½c apart in their ideas as to price.

The weak position of loose lard on Tuesday persuaded sellers of tallow and greases to release their tight hold. Some trading developed as a consequence and grew to fair volume. (Loose lard sold at 8.62½, Chicago basis, which was the lowest price since December, 1949.) Consumers paid 5½c for bleachable fancy tallow, 5½c for prime tallow and 4½c for special tallow. Choice white grease moved at 5½c and B-white grease at 4½c, all prices c.a.f. Chicago. Several tanks of yellow grease sold at 3½c, c.a.f. Chicago, and a few tanks of No. 2 tallow passed at 4c, delivered eastern point. Several tanks of No. 1 tallow traded at 4c, delivered Chicago.

Early on Wednesday there was a follow-up trade in inedible fats, but most interest was in the special and down grades. A few tanks of each sold with special tallow moving at 4½c, No. 1 tallow at 4c, and yellow grease at 3½c, all delivered Chicago. Later in the day, buying interest was also apparent in better grade materials (excluding choice white grease) and steady prices predominated. Bleachable fancy tallow sold at 5½c, prime tallow at 5½c, and additional tanks of special tallow at 4½c, all c.a.f. Chicago. East-

ern interests were reported to have purchased choice white grease at 6½c, delivered that destination.

TALLOWS: Wednesday's quotations: original fancy tallow 6c; bleachable fancy tallow, 5½c; prime tallow, 5½c; special tallow, 4½c; No. 1 tallow 4c, and No. 2 tallow, 3½c.

GREASES: Wednesday's quotations: choice white grease, 5½c; A-white grease, 5½c; B-white grease, 4½c; yellow grease, 3½c; house grease, 3½c, and brown grease, 2½c.

BY-PRODUCTS MARKETS

(Chicago, Wednesday, Aug. 20)

Blood

Unground, per unit of ammonia (bulk)	8.00
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Digester Feed Tankage Materials

Wet rendered, unground, loose Low test	*10.00@10.25n
High test	*9.50@ 9.75n
Liquid stick tank cars	3.50@ 3.75

Packinghouse Feeds

Carlots, per ton	
50% meat and bone scraps, bagged	110.00@115.00
50% meat and bone scraps, bulk	107.50@112.00
55% meat scraps, bulk	125.00
60% digester tankage, bulk	105.00@112.50
60% digester tankage, bagged	110.00@115.00
80% blood meal, bagged	140.00
70% standard steamed bone meal, bagged	93.50@ 95.00

Fertilizer Materials

High grade tankage, ground, per unit ammonia	\$6.50@6.75
Hoof meal, per unit ammonia	7.00

Dry Rendered Tankage

Per unit Protein	
Low test	*2.20
High test	*2.15

Gelatine and Glue Stocks

Per cwt.	
Calf trimmings (limed)	\$ 1.75@ 2.00
Hide trimmings (green, salted)	27.50@30.00
Cattle jaws, skulls and knuckles, per ton	65.00
Pig skin scraps and trimmings, per lb.	7½@ 7½

Animal Hair

Winter coil dried, per ton	*90.00@95.00n
Summer coil dried, per ton	37.50n
Cattle switches, per piece	5½@ 6
Winter processed, gray, lb.	9 @10n
Summer processed, gray, lb.	3½@ 4

n—nominal. a—asked.

*Quoted delivered basis.

VEGETABLE OILS

Wednesday, August 20, 1952

There was only a slight variance in the vegetable oil market this week in comparison with last week's activity.

A quiet market prevailed on Monday and trading was slight and scattered. Early in the session, August shipment soybean oil sold at 11½c, but later in the day dropped ½c to trade at 11½c. September shipment also cashed at 11½c and October through December brought 11c. The only trading of cottonseed oil was in the Texas area and a couple of tanks sold at regular freight points at 13c. The market in the Valley and Southwest was pegged at 13½c, nominal basis. A limited movement of corn oil was reported at 13½c, but most sources felt the market should be quoted at a nominal 13½c. Although there was stability in the peanut oil market, activity was restricted. Prices continued to hold at 16c. Sales of coconut oil were reported from the West Coast at 8½c for first-half September shipment. August shipment was offered at 9c without action.

Sales throughout the oils were limited Tuesday, but prices held generally steady. August shipment soybean oil traded early in the session at 11½c, and a few later sales were reported at 11½c. September shipment presumably moved at 11½c and 11½c. October through December movement traded at 11½c and later at 11c. The cottonseed oil market was in a lethargic state early, but later sales were accomplished in Texas at 13c and at 13½c in both the Valley and Southeast. Corn oil was offered at 13½c and bid at 13½c early. Later, small movement was recorded at offering levels. Peanut oil sales continued at 16c and coconut oil was offered at 9c for nearby and 8½c for September.

The market was relatively unchanged at midweek. Soybean oil for August and September shipment sold again at 11½c

HUNTER PACKING COMPANY

EAST ST. LOUIS, ILLINOIS



- WILLIAM G. JOYCE, Boston, Mass.
- F. C. ROGERS CO., Philadelphia, Pa.
- A. L. THOMAS, Washington, D. C.

BEEF • PORK • SAUSAGE

HUNTERIZED SMOKED AND CANNED HAM

Carlots



Barrel Lots

DRESSED BEEF

BONELESS MEATS AND CUTS

OFFAL • CASINGS

SUPERIOR PACKING CO.

CHICAGO

ST. PAUL

early and offerings later were priced at 11 1/4c. October through December shipments were offered at 11 1/4c but went without action. A limited movement of cottonseed oil transpired in the Valley and Southeast at 13 1/4c and bids at 13c were heard in Texas. Corn oil was offered at 13 1/2c but some sources thought a firm bid at 13 1/2c would bring out material. Bids at 16c for peanut oil failed to get results. Coconut oil was offered at 9c but did not attract any interest at that level.

CORN OIL: Sale prices were unchanged from the previous week.

SOYBEAN OIL: Market was unchanged to 1/2c lower than last mid-week's sales.

PEANUT OIL: Steady movement at a firm 16c.

COCONUT OIL: Small trade at 8 1/4c early. Offerings were made at 9c later without action.

COTTONSEED OIL: Advanced 1/4c in light trading.

Cottonseed oil prices in New York:

MONDAY, AUG. 18, 1952					
	Open	High	Low	Close	Prev. Close
May	15.80b	15.80	15.80	15.85b	15.75b
July	15.80b	15.94	15.80	15.86	15.76
Sept.	15.80b	15.68	15.35	15.64	15.53
Oct.	15.62	15.73	15.60	15.70	15.76n
Dec.	15.67	15.80	15.66	15.76	15.58
Jan.	15.67n	15.80	15.75	15.75n	15.64n
Mar.	15.80	15.90	15.78	15.84	15.75
Sept., '53	15.80n	15.80	15.80	15.80n	15.80
Sales: 412 lots.					

TUESDAY, AUG. 19, 1952					
	Open	High	Low	Close	Prev. Close
May	15.87b	15.87	15.81	15.81b	15.85b
July	15.87b	15.90	15.80	15.82b	15.86
Sept.	15.60b	15.70	15.58	15.60	15.64
Oct.	15.67b	15.77	15.62	15.67	15.70
Dec.	15.75b	15.83	15.66	15.72	15.76
Jan.	15.80b	15.88	15.79	15.71n	15.75n
Mar.	15.85b	15.88	15.79	15.79	15.84
Sept., '53	15.87n	15.87	15.82n	15.80n	15.80
Sales: 359 lots.					

WEDNESDAY, AUG. 20, 1952					
	Open	High	Low	Close	Prev. Close
May	15.82b	15.81	15.78	15.80	15.81b
July	15.83b	15.90	15.80	15.79b	15.82b
Sept.	15.58b	15.63	15.54	15.58b	15.60
Oct.	15.70	15.70	15.62	15.67	15.67
Dec.	15.73b	15.75	15.66	15.71	15.72
Jan.	15.73n	15.75	15.75	15.71n	15.71n
Mar.	15.78b	15.78	15.75	15.75b	15.84
Sept., '53	15.83n	15.83	15.79n	15.82n	15.82n
Sales: 248 lots.					

EASTERN BY-PRODUCT MARKET

New York, Aug. 20, 1952

Dried blood was quoted Wednesday at \$7.75 to \$8 per unit of ammonia. Low test wet rendered tankage was quoted at \$8 per unit of ammonia, dry rendered tankage was listed at \$2.

West Europe Our Best Fats And Oils Outlet Last Year

During 1951, 14 countries of Western Europe bought 48.4 per cent of the fats and oils exported by the United States, according to the U.S. Department of Agriculture. Half of the lard, 60 per cent of the soybeans and soybean oil and 42 per cent of the tallow went to these countries.

These items accounted for about 80 per cent of total exports, the report stated. Of the remaining 20 per cent, made up of all other fats and oils, one-third went to Western Europe.

The United Kingdom, our biggest buyer of fats and oils last year, took 270,400,000 lbs. of which 231,500,000 lbs. represented lard. Tallow, soybean oil and miscellaneous items made up the remainder. Italy, our second largest customer of fats and oils, purchased 231,300,000 lbs. of which only 2,100,000 lbs. was lard. Our best tallow buyer was also Italy, having taken 77,600,000 lbs.

Spain, the third biggest buyer, purchased a total of 139,800,000 lbs., of which 138,800,000 lbs. was soybean oil.

CANADIAN OLEO PRODUCTION

Margarine production in Canada during July declined some from June output, but was more than a year ago, according to a Dominion Bureau of Statistics report. July production amounted to 7,481,000 lbs. compared with 7,857,000 lbs. in June, and 6,266,000 lbs. last year. The seven-month aggregate of 60,099,000 lbs. was a small decline from the 61,145,000 lbs. last year.

August 1 stocks of the product held by manufacturers, wholesalers and warehouses amounted to 2,420,000 lbs. against 2,318,000 lbs. a month earlier and 2,421,000 lbs. a year ago, August 1.

Financing Fertilizer Loans

The National Fertilizer Association has announced that it has launched a program designed to furnish the nation's banks, particularly country banks, with information needed by these institutions in considering farm production loans involving fertilizers.

JUNE POULTRY CANNING

The quantity of poultry canned or used in canning during June totaled 17,169,000 lbs., compared with 14,902,000 lbs. during June last year and the 1946-50 average of 11,723,000 lbs., the Bureau of Agricultural Economics has reported.

The quantity of poultry certified under federal inspection during June totaled 62,697,000 lbs., compared with 48,631,000 lbs. during June last year. Of the quantity inspected this year, 16,706,000 lbs. were for canning and 45,991,000 lbs. were eviscerated for sale. Of the quantity inspected during June last year, 14,553,000 lbs. were for canning and 34,078,000 lbs. were eviscerated for sale.

Columbia Shy of Fats, Oils

Columbia has been reported as still suffering from a shortage of fats and oils. Lard was mentioned especially, and its scarcity was linked to cholera, which has taken a heavy toll of swine there.

The pressure of continued shortages of lard and other fats and oils has resulted in legislation to provide for unlimited importation of such products duty-free.

VEGETABLE OILS

Wednesday, Aug. 20, 1952

Crude cottonseed oil, carlots, f.o.b. mills	13 1/4 pd
Valley	13 3/4 pd
Southeast	13 3/4 pd
Texas	13b
Corn oil in tanks, f.o.b. mills	13 1/2 pd
Peanut oil, f.o.b. Southern mills	16b
Soybean oil, Decatur	11 1/2 pd
Coconut oil, f.o.b. Pacific Coast	9a
Cottonseed foots,	
Midwest and West Coast	1 1/2 pd
East	1 1/2 pd

—asked. n—nominal. pd—paid.

OLEOMARGARINE

Wednesday, Aug. 20, 1952

White domestic vegetable	27
White animal fat	27
Milk churned pastry	23
Water churned pastry	24

THE NATIONAL PROVISIONER maintains a complete, concise coverage of all meat packer conventions and gatherings.



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HIDES AND SKINS

Moderate big packer movement at steady prices to $\frac{1}{2}$ c gain and $\frac{1}{2}$ c loss, selection considered. Small packer activity light and country hide market quiet. Early trading of sheepskins at fractional gains.

CHICAGO

PACKER HIDES: With contracts still in the process of negotiation, tanners and packers alike were cautious and not inclined to do any great volume of trading the beginning of the week. Most selections were offered out at "pre-strike prices," but action was slow in forthcoming. The only actual trade reported was about 5,000 light native cows moving at 18c for the Rivers and 17 $\frac{1}{2}$ c for the northerns.

A fair volume of hides moved Tuesday at mixed prices. Some selections sold steady to $\frac{1}{2}$ c up and others, $\frac{1}{2}$ c down. About 5,000 heavy native steers traded at 17c and a lot of 2,600 Chicago-St. Paul heavies brought 17 $\frac{1}{2}$ c. Some 5,000 heavy native cows sold at 18c and 4,200 St. Paul's traded at an equal price. Another lot of 650 sold at 18c. Both northern and River light native cows traded and 5,000 brought 18c. A lot of 1,000 branded cows sold at 15 $\frac{1}{2}$ c, a $\frac{1}{2}$ c advance from last levels. A lot of 1,200 native bulls traded at 9 $\frac{1}{2}$ c. The better tone in the spot market was a reflection of gains registered in the hide futures market of $\frac{1}{2}$ c a pound.

Tanners remained in the market at midweek and there was a continuance of trading at prices established earlier in the week to $\frac{1}{2}$ c lower for one selection. Several lots of light native steers brought 18c and a combination lot of 1,500 heavy and light native steers traded at 17c and 18c, respectively. Some 5,300 butt branded steers sold at 13 $\frac{1}{2}$ c and another lot of 2,400 moved at an equal price. An additional lot of 700 sold at that figure. About 3,500 Colorado steers brought 12 $\frac{1}{2}$ c, down $\frac{1}{2}$ c from last levels. A car of heavy

native cows traded at 18 $\frac{1}{2}$ c and 2,400 light native cows, Rivers, sold at 18 $\frac{1}{2}$ c.

SMALL PACKER AND COUNTRY HIDES: The small packer hide market was generally inactive with sellers unable to consummate sales due to buyer resistance to offering levels. However, a few 48- to 50-lb. average hides were reported moving at 15c, steady to $\frac{1}{2}$ c off from last levels. No trading of country hides was heard as, according to reports, offerings are priced too high to encourage buyers.

CALFSKINS AND KIPSKINS: Tanners have not shown much interest of late for skins and big packers apparently are reluctant to offer. Consequently, trading did not develop during the week.

CHICAGO HIDE QUOTATIONS

PACKER HIDES			
Week ended	Previous	Cor. Week	
Aug. 20	Week	1951	
Nat. strs.	17 @18	16 $\frac{1}{2}$ @18n	31
Hvy. Texas strs.	13n	13n	25
Hvy. butt. brand'd strs.	13 $\frac{1}{2}$ n	13n	25
Hvy. Col. strs.	12 $\frac{1}{2}$ n	12 $\frac{1}{2}$ n	24 $\frac{1}{2}$
Ex. light Tex. strs.	18 $\frac{1}{2}$ n	18 $\frac{1}{2}$ n	32n
Brand'd cows.	15 $\frac{1}{2}$ n	15n	28n
Hy. nat. cows	18 $\frac{1}{2}$ n	18n	30
Lt. nat. cows	18	17 $\frac{1}{2}$ n	30
Nat. bulls.	10n	10n	19n
Brand'd bulls.	9n	9n	18n
Calfskins, Nor. 10/15	45n	45n	47 @48%
10/15 down	37 @37 $\frac{1}{2}$ n	37 @37 $\frac{1}{2}$ n	..
Kips, Nor. nat. 15/25	35n	35	40
Kips, Nor. branded	27 $\frac{1}{2}$ n	27 $\frac{1}{2}$ n	37 $\frac{1}{2}$ n

SMALL PACKER SKINS

STEERS AND COWS:			
60 lbs. and over.	14 @15n	14 @15n	...
50 lbs.	15 @16n	15 @16n	...

SMALL PACKER SKINS

Calfskins, under 15 lbs.	30n	32n	40@ 45
Kips, 15/30	28n	31@32n	30@ 35n
Stunks, regular	1.95n	1.80n	1.50@2.00
Stunks, hairless	70n	60n	60@ 70

SHEEPSKINS

Pkr. shearlings, No. 1	2.75@3.00	2.50@2.65	3.25@3.50
Dry Pelts.	30	30	40@ 42
Horseshides, untrmd.	7.50n	7.50n	10.00@11.00
*Ceiling price.			

SHEEPSKINS: Activity was scant in this market but firmer prices were established resulting from accomplished sales early in the week. A mixed truck of fall clips and No. 2 shearlings traded at 3.50 and 1.75, respectively. Also included in this load was about 1,000 No. 3 shearlings at 1.20. According to some sources, No. 1 shearlings brought 2.75@3.00 but quantity could not be confirmed. There was no movement of full wool dry pelts. Spring lambs, pickled, were quoted lower this week, at 11.00.

NEW YORK HIDE FUTURES

MONDAY, AUG. 18, 1952

	Open	High	Low	Close
Jan.	15.60	15.65	15.60	15.60@ 70
Jan. '54	15.10n	15.15n	15.15n	15.50
Apr.	15.51n	15.51	15.51	15.40@ 52a
July	15.35n	15.35n	15.20@ 37a	15.20@ 37a
Oct.	16.60n	16.60	16.50	16.60@ 65a
Oct. '53	15.15b	15.15b	15.15b	15.10@ 30a

Sales: 15 lots.

TUESDAY, AUG. 19, 1952

	Open	High	Low	Close
Jan.	15.58	15.97	15.58	15.85b- 95a
Jan. '54	14.80n	14.80n	14.80n	15.35n
Apr.	15.30b	15.30b	15.30b	15.70b- 80a
July	15.10b	15.10b	15.10b	15.55b- 63a
Oct.	16.50	17.05	16.50	16.96- 97
Oct. '53	15.00b	15.00b	15.00b	15.40b- 55a

Sales: 51 lots.

WEDNESDAY, AUG. 20, 1952

	Open	High	Low	Close
Jan.	15.85b	15.85	15.80b	15.80b- 90a
Jan. '54	15.20b	15.20b	15.15n	15.15n
Apr.	15.70b	15.70b	15.70b	15.75b- 75a
July	15.50b	15.50b	15.50b	15.35b- 50a
Oct.	16.95	16.95	16.80	16.85b- 92a
Oct. '53	15.30b	15.30b	15.30b	15.20b- 35a

Sales: 17 lots.

THURSDAY, AUG. 21, 1952

	Open	High	Low	Close
Jan.	15.80b	15.85	15.65	15.72b- 80a
Jan. '54	15.15b	15.15b	15.10n	15.10n
Apr.	15.60b	15.60b	15.50b- 16.00a	15.50b- 16.00a
July	15.35b	15.35b	15.30b	15.30b- 50a
Oct.	16.84b	16.75	16.10	16.72 - 75
Oct. '53	15.20b	15.20b	15.15	15.15 - 30a

Sales: 11 lots.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended August 16, 1952, were 4,193,000 lbs.; previous week, 4,985,000 lbs.; same week 1951, 4,198,000 lbs.; 1952 to date, 143,393,000 lbs.; same period 1951, 169,670,000 lbs.

Shipments for the week ended August 16, 1952 totaled 2,821,000 lbs.; previous week, 4,560,000 lbs.; corresponding week, 1951, 1,661,000 lbs.; this year to date, 128,291,000 lbs.; corresponding period a year ago, 133,212,000 lbs.

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CHICAGO PROVISION STOCKS

A report on Chicago provision stocks as of August 15, showed lard inventories of 96,529,727 lbs., or about 7,000,000 lbs. more than two weeks earlier. On July 31, lard inventories in Chicago were 89,468,583 lbs., and on August 15, last year, lard inventories amounted to 11,123,988 lbs. Details of Chicago August 15, inventories follow:

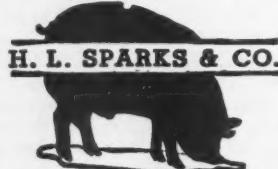
	Aug. 15,	July 31,	Aug. 15,
	'52, lbs.	'52, lbs.	'51, lbs.
P. S. lard (a)	79,963,340	76,268,679	6,065,063
P. S. lard (b)	402,000
Dry rendered lard (a)	8,732,000	7,371,000	333,215
Dry rendered lard (b)	764,700
Other lard	7,832,387	5,828,904	3,559,010
TOTAL LARD	96,529,727	89,468,583	11,123,988
D.S. Cl. bellies (contract)	39,300	72,300	242,600
D.S. Cl. bellies (other)	5,307,100	5,648,558	5,153,350
TOT. D.S. CL. BELLIES	5,346,400	5,720,858	5,395,950

(a) Made since Oct. 1, 1951. (b) Made previous to Oct. 1, 1951.

Wholesale Price Indexes

Wholesale price indexes on food items reported by the Bureau of Labor Statistics for the week ended August 5 showed meats advancing 115.6 from 115.3 the week ended July 29. The June meat index was 113.2. Other commonly used items were butter, up 0.7; lard, down 4.2 and hides, down 5.3. Live hogs and steers showed declines of 1.8 and 0.8, respectively.

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WEEK'S CLOSING MARKETS

THURSDAY'S CLOSINGS

Provisions

The top price paid for live hogs at Chicago was \$22.15; average, \$19.75. Provision prices were quoted as follows: Under 12 pork loins, 57½; 10/14 green skinned hams, 54@54.60*; Boston butts, 41½; 16/down pork shoulders, 37 nominal; 3/down spareribs, 44 nominal; 8/12 fat backs, 9@10; regular pork trimmings, 22; 18/20 DS bellies, 24 nominal; 4/6 green picnics, 31½; 8/up green picnics, 28@28½.

P.S. loose lard was quoted at \$8.87½ and P.S. lard in tierces at \$10.87½ nominal.

*Ceiling price.

Cottonseed Oil

Closing cottonseed oil futures at New York were quoted as follows: Sept. 15.66; Oct. 15.82-83; Dec. 15.87; Jan. 15.86n; Mar. 15.93; May 15.94; July 15.94; and Sept. 15.94.

Sales: 437 lots.

Farmers' Prices Up 1%

The economic position of farmers continued to improve in July, resulting in a rise in the parity ratio of 1 per cent. At 103 (1910-14 equals 100) in July, the ratio is up 3 per cent since April but still 1 per cent below July 1951.

The July price rise was due to higher prices for eggs, milk, hogs and truck crops which more than offset price decreases for beef cattle, potatoes, cotton, wheat, calves and several minor crops. July prices were at the highest level since last January.

CHICAGO PROV. SHIPMENTS

Provision shipments, by rail, in the week ended Aug. 16, with comparisons:

	Week August 16	Previous Week	Cor. Week 1951
Cured meats, pounds	9,507,000	27,746,000	14,699,000
Fresh meats, pounds	26,234,000	24,567,000	12,726,000
Lard, pounds	3,105,000	2,207,000	4,027,000

Iowa Tops in June Hog Kill; California Leads in Cattle

While California retained its position as the leading state in cattle and sheep slaughter, Wisconsin conceded its top spot to Texas in calf kill. Iowa was still out in front in the hog department, U.S. Department of Agriculture figures for June indicated.

California cattle slaughter numbered 147,000 head for a gain of 13,000 over last year. Illinois, in second place with 115,000, registered an increase over the previous year, and Iowa ranked third with 108,000.

Texas moved out in front in calf slaughter with 67,000 animals, while Wisconsin fell to second place with 61,000. New York, which ranked second in May slaughter of calves, dropped to third. Its kill was 56,000.

Iowa slaughter of 821,000 hogs in June, although best for the month, was less than last year. Second came Illinois' 581,000 and Minnesota showed 393,000 to stand third in hog kill.

California slaughter of 169,000 head of sheep and lambs was a 15,000-head increase over a year ago. New York slaughtered 110,000 to take second place and Illinois placed third with 85,000.

British Meat Ration Hiked

Britain's weekly meat ration was increased August 17 to the equivalent of 30 cents per person, the Food Ministry has announced. Housewives are now permitted to buy 28 cents worth of meat a week on each ration book. The ministry said the increase would come from home-produced livestock.

USDA Poultry, Egg Grading Service

A change in regulations which would give the administrator of the Production and Marketing Administration "greater discretion" in rejecting application for federal poultry and egg grading and inspection services recently was proposed by the USDA.

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LIVESTOCK MARKETS

Weekly Review

July Cattle Kill Higher; Hogs At Lowest For Year

INSPECTED SLAUGHTER of cattle swung back into the million column, while the hog kill reached its lowest point of the year in July, according to a U. S. Department of Agriculture report for the month. Calf slaughter increased considerably and sheep and lamb kill declined.

July slaughter of 1,100,057 head of cattle of all classes made it the third month of the year so far that the million-head mark has been passed. The other two months were January and May. July volume also surpassed that of June by almost 135,000 animals and July, 1951 by almost 180,000 head.

Calf slaughter moved sharply upward to 430,042 from 392,269 in June and was also above last year's 408,035 for the same month.

Liquidation of hogs was hampered by embargoes set up by various states due to the outbreak of vesicular exanthema. The barriers postponed marketing of otherwise market-ready hogs. Hog kill for the month under federal inspection amounted to 3,641,292 head compared with 44,259,011 in June and 3,826,220 a year earlier. Hog marketings and slaughter are expected to be larger next month and from there on out until the close of the year.

Sheep and lamb slaughter, although slightly smaller at 908,080 head than in June, continued for the sixth consecutive month to exceed the slaughter of the species last year. July kill in 1951 was 863,306 head.

Seven-month totals for cattle, hogs and sheep were above 1951. Cattle slaughter for the period totaled 7,022,051 compared with 6,598,969 last year, and the spread is expected to widen in the next few months. Veal supplies will continue to lag behind last year while more calves are being raised to maturity before marketing. This year's

seven-month kill totaled 2,737,446 against 2,888,812 in 1951.

Hog slaughter for the past couple

months has been below last year's level but enough edge was built up during the first four months to bring the seven-month total to 36,053,543 against 34,327,346 last year. Comparative figures on sheep and lamb slaughter showed 6,717,516 against 5,523,887 last year. Early lamb crop reports point to a fairly high level of kill for the rest of the year.

Livestock Exports, Imports During Month of May

Exports and imports of livestock during May, as reported by the U.S.D.A.

May 1952	May 1951
Number	Number

EXPORTS (domestic)—

Cattle, for breeding	736	291
Other cattle	9	48
Hogs (swine)	51	3
Sheep	303	50
Horses, for breeding	13	28
Other horses	46	57
Mules, asses and burros	223	8

IMPORTS—

Cattle, for breeding, free—		
Canada		
Bulls	172	
Cows	1,748	
Cattle, other edible (dut.)—		
Canada		
Over 700 pounds (Dairy)	3,582	
Other	12,570	
200-700 pounds	3,322	
Under 200 pounds	3,535	
United Kingdom		
Bulls	2	5
Cows	12	20
Hogs		
For breeding, free	57	
Edible, except for breeding	33	83
(dut.) ³		
Horses		
For breeding, free	8	9
Other (dut.)	74	245
Sheep, lambs, and goats, edible (dut.)		48

¹On account of outbreak of foot-and-mouth disease, an embargo was placed on imports of livestock and meats effective Feb. 26, 1952.

²Excludes Newfoundland and Labrador.

³Number of hogs based on estimate of 200 pounds per animal.

Compiled from official records, Bureau of the Census.

LIVESTOCK CAR LOADINGS

A total of 7,208 cars were loaded with livestock during the week ended August 9, 1952, according to the American Association of Railroads. This was a decrease of 877 cars over the same week in 1951 and 422 less than in 1950.

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, Aug. 19, were reported by the Production and Marketing Administration as follows:

St. L. N.S. Yds. Chicago Kansas City† Omaha* St. Paul

HOGS (Includes Bulk of Sales):

BARROWS & GILTS:

Choice:

120-140 lbs.	... \$17.25-18.75	\$.	\$.	\$.	\$.
140-160 lbs.	... 18.75-20.25	17.50-20.00	17.50-19.00	17.00-20.00	
160-180 lbs.	... 20.25-21.75	19.75-21.75	19.50-21.75	18.75-22.00	19.50-22.50
180-200 lbs.	... 21.50-22.60	21.50-22.50	21.50-22.25	22.00-22.75	22.50-22.75
200-220 lbs.	... 22.25-22.65	22.25-22.50	22.00-22.40	22.00-22.75	22.85 only
220-240 lbs.	... 22.00-22.65	22.15-22.50	21.75-22.35	22.00-22.75	20.75-22.50
240-270 lbs.	... 21.25-22.40	21.85-22.40	21.00-22.00	21.75-22.50	20.75-22.50
270-300 lbs.	... 20.50-21.50	21.25-22.00	20.50-21.50	20.75-22.00	20.00-21.25
300-330 lbs.	... 18.50-20.75	20.50-21.50	20.25-20.75	19.00-21.00	20.00-20.35
330-360 lbs.	... 18.00-19.00	19.00-20.75	19.75-20.50	19.00-21.00	

Medium:

160-220 lbs.	... 18.00-22.25	18.00-21.50	18.50-21.75	17.25-21.75	
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Small:

160-220 lbs.	... 18.00-22.25	18.00-21.50	18.50-21.75	17.25-21.75	
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Large:

250-500 lbs.	... 15.00-17.50	15.00-19.50	16.00-18.50	15.25-20.25	
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SLAUGHTER CATTLE AND CALVES (Bulk of Sales):

STEERS:

Prime:

700-900 lbs.	... 34.25-35.25	34.50-35.75	34.25-35.50	33.75-34.75	33.00-34.50
900-1100 lbs.	... 34.25-35.50	35.00-36.00	34.50-35.50	34.25-35.50	33.00-35.00
1100-1300 lbs.	... 33.75-35.50	34.75-36.00	34.00-35.50	34.00-35.50	32.50-35.00
1300-1500 lbs.	... 33.00-35.00	34.25-36.00	32.50-35.00	32.75-35.00	32.50-34.00

Choice:

700-900 lbs.	... 32.00-34.25	31.50-35.00	31.50-34.25	31.00-34.25	31.00-33.00
900-1100 lbs.	... 31.50-34.25	31.50-35.00	31.50-34.50	31.25-34.25	30.50-33.00
1100-1300 lbs.	... 31.00-33.75	31.25-35.00	31.25-34.25	31.25-34.25	30.50-33.00
1300-1500 lbs.	... 30.50-33.00	31.25-34.75	30.75-33.75	31.00-34.00	30.50-32.50

Good:

700-900 lbs.	... 28.25-32.00	28.25-31.50	28.00-31.50	28.25-31.25	27.50-31.00
900-1100 lbs.	... 28.50-32.00	27.50-31.50	28.00-31.50	28.25-31.25	27.50-31.00
1100-1300 lbs.	... 28.00-31.50	27.50-31.25	27.50-31.25	28.25-31.25	27.50-30.50

Commercial:

all wts.	... 23.50-28.50	24.00-28.25	23.00-28.00	25.00-28.25	23.00-27.50
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Utility:

all wts.	18.50-23.50	20.00-24.00	18.50-23.00	22.00-25.00	20.00-23.00
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HEIFERS:

Prime:

600-800 lbs.	... 34.25-35.25	34.50-35.25	34.25-35.50	33.50-34.50	33.00-34.00
800-1000 lbs.	... 34.25-35.50	34.50-35.50	34.25-35.50	33.50-34.50	33.00-34.00

Choice:

600-800 lbs.	... 31.50-34.25	31.00-34.50	31.00-34.25	30.50-33.50	30.50-33.00
800-1000 lbs.	... 31.50-34.25	31.00-34.50	31.00-34.25	30.50-33.50	30.50-33.00

Good:

500-700 lbs.	... 28.00-31.50	28.00-31.00	27.00-31.00	28.00-30.50	27.50-30.50
700-900 lbs.	... 27.50-31.50	28.00-31.00	26.50-31.00	28.00-30.50	27.50-30.50

Commercial:

all wts.	... 22.50-28.00	23.00-28.00	22.50-27.00	23.00-28.00	23.00-27.50
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Utility:

all wts.	17.50-22.50	19.00-23.00	17.50-22.50	20.00-23.00	20.00-23.00
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COWS:

Commercial:

all wts.	... 20.00-22.50	20.75-23.50	19.25-21.00	20.00-23.00	20.00-22.00
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Utility:

all wts.	18.00-20.00	18.75-21.25	17.50-19.25	18.00-20.00	18.00-20.00
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Canner & Cutter:

all wts.	13.00-18.00	15.25-19.00	13.50-17.50	14.50-18.00	15.00-18.00
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BULLS (Yrs. Excl.) All Weights:

Good	... 23.50-24.50	23.50-24.50	21.00-22.50	23.50-24.00	
Commercial	... 24.25-25.50	24.25-25.50	21.50-22.50	22.75-24.50	24.00-25.50
Utility	... 18.00-20.50	22.25-24.25	19.50-21.50	21.00-22.75	22.50-24.00

Cutter

15.50-18.00	19.00-22.25	15.50-18.50	18.00-21.00	21.00-23.00
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FEALERS, All Weights:

Choice & prime	... 29.00-34.00	31.00-33.00	28.00-30.00	28.00-30.00	30.00-35.00
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Com'l & good

24.00-29.00	26.00-31.00	20.00-28.00	22.00-28.00	22.00-28.00	24.00-30.00
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CALVES (500 Lbs. Down):

Choice & prime	... 28.00-31.00	26.00-28.00	26.00-29.00	29.00-32.00	
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Com'l & good

23.00-26.00	23.00-26.00	18.00-26.00	21.00-26.00	23.00-29.00
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SHEEP & LAMBS:

SPRING LAMBS:

Choice & prime	30.50-32.00	30.00-31.00	28.00-30.00	29.00-30.00	30.00-31.50
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Good & choice

27.00-30.00	25.00-30.00	25.00-28.00	27.00-29.00	28.50-30.00
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EWES (Shorn):

Good & choice	5.50-6.50	8.50-10.00	6.50-8.00	7.25-8.25	8.50-9.50
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Cull & utility

4.50-5.50	6.50-9.00	5.00-6.50	5.50-7.25	6.00-8.00
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MILL AGENTS

• 28 lb. lard bags	• Bacon Wraps	• Waxed Meat Boards
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• Printed Cellophane	• Ham Wraps	• Glassine
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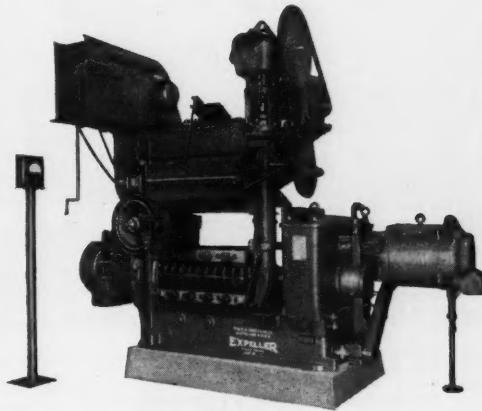


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rendering
department
COSTS?

If you are perturbed over the high cost of operating your rendering department, we have the answer for you. Anderson's Crackling Expeller* is the economical, dependable method of extracting cracklings, grease and tallow. Savings effected soon pay for the system. That's why so many rendering and meat packing plants have installed Expellers in recent years. An Expeller requires the partial attention of *only one man*. Actual cost studies of Anderson's presses running side by side in plants with other screw presses prove conclusively they cost less to operate. And above all, Expeller cracklings *dominate* the market . . . having a higher protein unit base since they contain less grease.

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1965 WEST 96th STREET • CLEVELAND 2, OHIO



ANDERSON DUO CRACKLING EXPELLER

*Trade Mark registered in U. S. Pat. Off. and Foreign Countries.

Only **ANDERSON**
 makes **EXPELLERS**

Books . . . every meat plant should own

ACCOUNTING FOR A MEAT PACKING BUSINESS

This book is designed primarily for smaller firms which have not developed multiple departmental divisions but are interested in fundamental cost accounting. The book discusses uses of accounting in management, cost figuring, accounting for sales and numerous other subjects. Published by the Institute of Meat Packing.

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MEAT PACKING PLANT SUPERINTENDENCY

A general summary of plant operations not covered in Institute books on specific subjects. Topics discussed include plant locations, construction and maintenance, the power plant, refrigeration, insurance, operation controls, personnel controls, incentive plans, time keeping and safety. Published by the Institute of Meat Packing.

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This new book by L. B. Jensen, chief bacteriologist of Swift & Company, brings together and explains in non-technical language facts about meat processing and preservation gathered by scientific men and practical operators. Published by The Ronald Press Company.

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MEAT PLANT REFRIGERATION AND AIR CONDITIONING

Set of three volumes includes 93 lessons in the Provisioner's School of Refrigeration. Designed to impart a practical working knowledge of refrigeration.

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Covers the manufacture of sausage and other specialties including meat loaves, cooked and baked hams, canned meats. Discusses technical problems of spoilage prevention. Published by the Institute of Meat Packing.

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A book dealing with industrial microbiology of meat foods by the chief bacteriologist of Swift & Company. Subjects covered include effects of sodium nitrate on bacteria, gaseous fermentation in meat products, green discoloration, action of micro-organisms, study of ham souring, sanitation and control.

Price \$5.50

MEAT HYGIENE

Dr. A. R. Miller, chief of the MID, presents current meat hygiene practices in this new text. Entire field of environmental sanitation in meat preparation and distribution is covered. Adulteration and mislabeling are discussed and governmental meat hygiene programs covered.

Price \$7.50

BY-PRODUCTS OF THE MEAT PACKING INDUSTRY

Revised edition covers rendering of edible animal fats, lard manufacture, making of lard substitutes, inedible tallow and greases, soap, hides and skins and pelts, hair products, glands, gelatin and glue and by-product feeds. Published by the Institute of Meat Packing.

Price \$3.50

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A technical description of all pork operations from slaughtering through cutting, curing, smoking, and the processing of lard, casings and other by-products. Published by the Institute of Meat Packing.

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Science in the meat industry. Discusses chemistry of curing, refrigeration, sanitation, spoilage and chemistry and manufacture of fats, oils, pharmaceuticals, and feeds. Published by the Institute of Meat Packing.

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BEEF, LAMB AND VEAL OPERATIONS

Beef and small stock operations are described in detail. Among subjects covered are slaughter, dressing and chilling, handling edible specialties and handling hides and other by-products. Published by the Institute of Meat Packing.

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THE SIGNIFICANT SIXTY

The 376-page magazine format history of the development and progress of the meat packing industry from 1891 to 1951. Over 250,000 words and more than 200 illustrations in features comprising a social and economic "running record" of the industry, reviews of developments in equipment, processes and refrigeration, biographies of the men who built meat packing and several other worthwhile articles. Published by the Provisioner.

Price \$4 each for single copies; two copies, \$3.50 each and five or more, \$3 each.

McGraw-Hill Books To Help Departmental Operators

Practical reference books will save dollars and hours in the office, plant or shop.

LIVESTOCK MARKETING

Prepared by A. A. Dowell, University of Minnesota, and Knute Bjorka, primarily as a text in livestock marketing for students in agricultural colleges, this book should also be helpful to packers, marketing agencies and others engaged in marketing of livestock and distribution of meat. 534 pages and 104 illustrations. Price \$6.00

AUTOMOTIVE TROUBLE SHOOTING AND MAINTENANCE

This practical book by Anderson Ashburn, associate editor of American Machinist, gives detailed procedures for locating and correcting electrical and mechanical troubles in gasoline-powered automobiles and trucks. It is written in simple language, well-illustrated and covers all operating parts of the vehicles. 324 pages. Price \$4.75

BOILER OPERATOR'S GUIDE

A dependable handbook on steam boilers. Covers boilers in use today—their characteristics, installation and operating problems and solutions; problems of firemen and engineers are discussed and solved in detail. Has over 200 photographs and drawings of boilers of all types, auxiliaries, appliances, etc. Valuable reference data and chapters on plant management, inspection and maintenance. 353 pages and 241 illustrations. Price \$5.00

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FOOD PLANT SANITATION

Milton Parker of the Illinois Institute of Technology in this handbook provides proved methods for solving problems of food sanitation. It makes available practices that are both safe and in accordance with the law. 434 pages and 129 illustrations. Price \$6.00

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A complete treatment of modern plumbing principles, design and practice. Subjects treated include water supplies, pumps and storage tanks, water supply pipes in buildings, hot water, gas, compressed air and vacuum supplies, vent pipes and traps, sewage and drainage pumps and drains, water treatment and sewage disposal, maintenance and repairs, etc. Price \$6.50

ANNUAL MEAT PACKERS GUIDE

The Provisioner's reference and data book for packers, renderers, sausage and by-product manufacturers. A few copies of the 1950-51 edition available at \$1.50 each. The 1951-52 edition is \$5.

AMERICAN ELECTRICIAN'S HANDBOOK

This handbook gives proved, ready-to-use facts and information on the selection, installation, operation, care and application of electrical apparatus and materials. Contains complete data on wires and cables, splicing, installation and care of motors, capacitors, lighting equipment, etc. 1734 pages and 1327 illustrations. Price \$8.50

INDUSTRIAL PROCESS CONTROL BY STATISTICAL METHODS

This practical manual by J. D. Heide, analyst for the U. S. Rubber Co., shows how to apply statistical methods to the control of industrial products and processes during manufacture. It is especially valuable as a step-by-step guide for industrial users wishing to install statistical quality control procedures in their plants. Price \$6.00

To order these books, send check or money order to the Book Department, The National Provisioner, 15 W. Huron St., Chicago 10, Illinois. Payment must accompany order. Foreign buyers should add 25 cents per volume for extra postage.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, Aug. 16, 1952, as reported to The National Provisioner:

CHICAGO

Armour, 4,021 hogs; Swift, 1,177 hogs; Wilson, 2,235 hogs; Agar, 5,553 hogs; Shippers, 5,107 hogs; and Others, 17,365 hogs.

Total: 20,263 cattle; 1,673 calves; 33,461 hogs; 6,381 sheep.

KANSAS CITY

Cattle Calves Hogs Sheep
Armour .. 1,909 1,048 649 1,384
Swift .. 3,611 1,558 3,131 2,540
Wilson .. 812 2,560 ..
Butchers .. 6,584 18 712 326
Others .. 2,488 .. 2,332 255

Total .. 15,494 2,622 9,384 4,505

OMAHA

Cattle and Calves Hogs Sheep
Armour .. 5,277 7,421 1,499
Cudahy .. 3,048 4,773 1,637
Swift .. 4,631 3,763 1,469
Wilson .. 2,565 4,386 754
Cornhusker .. 426 ..
Bagnell .. 70 ..
G. O. .. 245 ..
Brodhead .. 110 ..
Brockway .. 448 ..
Bob .. 1,318 ..
Kingan .. 1,474 ..
Merchants .. 58 ..
Midwest .. 121 ..
Omaha .. 412 ..
Union .. 433 ..
Others .. 585 6,984 ..

Total .. 21,221 27,307 5,379

E. ST. LOUIS

Cattle Calves Hogs Sheep
Armour .. 1,434 778 4,843 1,820
Swift .. 2,883 2,116 4,066 1,914
Hunter .. 563 .. 6,188 ..
Hell 2,046 ..
Laclede 1,003 ..
Siefert 677 ..
Others .. 9,249 1,767 22,171 3,246

Total .. 14,129 4,561 40,994 6,980

ST. JOSEPH

Cattle Calves Hogs Sheep
Swift .. 2,795 455 7,179 2,482
Armour .. 664 204 2,350 1,121
Others .. 4,746 1,747 3,733 4,654

Total .. 8,205 2,406 13,262 8,257

*Does not include 2,672 hogs and 1,612 sheep direct.

SIOUX CITY

Cattle Calves Hogs Sheep
Armour .. 2,994 2 2,510 390
Cudahy .. 2,184 .. 3,319 224
Swift .. 2,365 .. 1,503 853
Butchers .. 268 1 ..
Others .. 9,403 42 7,312 479

Total .. 16,614 46 16,644 1,946

WICHITA

Cattle Calves Hogs Sheep
Cudahy .. 864 361 2,125 1,123
Kansas .. 274
Dunn .. 90
Dold .. 86 .. 764 ..
Sunflower .. 12 .. 60 ..
Pioneer
Excel .. 357
Others .. 1,090 .. 4 600

Total .. 4,882 361 2,953 1,732

OKLAHOMA CITY

Cattle Calves Hogs Sheep
Armour .. 1,985 294 1,484 976
Wilson .. 2,643 407 1,203 742
Butchers .. 110 1 1,226 ..

Total .. 4,738 702 3,913 1,718

*Does not include 813 cattle, 647 calves, 5,551 hogs and 1,976 sheep direct.

LOS ANGELES

Cattle Calves Hogs Sheep
Armour .. 26 34 433 ..
Cudahy .. 239 .. 36 ..
Swift .. 187
Wilson .. 153
Acme .. 517 28
Atlas .. 471
Cougherty .. 21 .. 117 ..
Coat .. 168 .. 300 ..
Harman .. 218
Luer .. 48 91 523 ..
United .. 427 .. 787 ..
Others .. 3,625 665 26 ..

Total .. 6,100 818 2,222 ..

DENVER

	Cattle	Calves	Hogs	Sheep
Armour ..	874	42	1,188	3,553
Swift ..	892	10	486	3,720
Cudahy ..	750	10	1,485	1,374
Wilson ..	1,235
Others ..	4,076	98	2,395	949
Total ..	7,827	178	5,554	9,596

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour ..	2,117	598	6,520	1,485
Bartusch ..	859
Cudahy ..	982	371	..	436
Rifkin ..	966	40
Swift ..	4,377	1,277	9,656	1,436
Others ..	3,004	1,073	12,038	727
Total ..	12,335	3,363	28,214	4,084

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall
Kahn's
Meyer
Schlachter ..	60	30
Northside
Others ..	2,342	755	16,007	2,730
Total ..	2,402	785	16,007	2,730

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour ..	904	1,728	778	3,161
Swift ..	2,085	2,219	1,038	7,145
Blue Bonnet ..	381	4	211	..
City ..	405	9
Rosenthal ..	167	65	..	1,062
Total ..	3,922	4,025	2,027	11,338

TOTAL PACKER PURCHASES

	Week Ended	Cor.
	Aug. 16	Week
Cattle ..	158,132	132,259
Hogs ..	208,942	213,166
Sheep ..	64,676	60,138
	1951	51,780

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended August 16, with comparisons, are shown in the following table:

	Cattle	Hogs	Sheep
Week to date ..	236,000	312,000	144,000
Previous week ..	243,000	348,000	157,000
Same wk. 1951 ..	244,000	463,000	160,000
1951 to date ..	6,956,000	16,462,000	4,572,000
1951 to date ..	6,862,000	16,843,000	4,258,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending Aug. 14:

	Cattle	Calves	Hogs	Sheep
Los Angeles ..	6,200	1,450	1,900	225
N. Portland ..	1,800	350	1,350	2,100
S. Francisco ..	900	150	1,600	7,050

CORN BELT DIRECT TRADING

Des Moines, Ia., Aug. 20.—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

Hogs, good to choice:

160-180 lbs. \$18.75@21.25

180-240 lbs. 20.75@22.00

240-300 lbs. 20.00@22.00

300-360 lbs. 19.25@21.00

Sows:

270-360 lbs. 18.75@20.00

440-550 lbs. 15.25@17.75

Corn Belt hog receipts were reported as follows by the U.S. Department of Agriculture:

	This week estimated	Same day last wk. actual
Aug. 14 ..	31,000	38,000
Aug. 15 ..	42,000	37,000
Aug. 16 ..	31,000	26,000
Aug. 18 ..	36,500	38,000
Aug. 19 ..	34,000	27,000
Aug. 20 ..	35,000	21,000

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended Aug. 9 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

GOOD STEERS	VEAL CALVES	HOGS*	LAMBS		
STOCK YARDS	Up to 1000 lb.	Good and Choice	Gr. B ¹ Dressed	Handyweights	
Toronto	\$25.50	\$25.60	\$31.00	
Montreal	25.05	25.60	31.05	
Winnipeg	25.40	23.42	29.00	
Calgary	25.56	25.41	26.44	
Edmonton	23.40	25.00	24.50	
Lethbridge	24.50	23.75	24.75	
Pr. Albert	25.20	23.00	23.35	25.50
Moose Jaw	24.00	23.50	23.00	
Saskatoon	
Regina	
Vancouver	26.50	..	29.60	

*Dominion Government premiums not included.

Afral

FRANKFURTER and BOLOGNA SEASONINGS

There's a reason why more and more packers are standardizing on AFRAL frankfurter and bologna seasonings! It's the plus values you get in AFRAL Quality Products such as:

- 1 Positive Flavor
- 2 Uniform Quality
- 3 Custom Blended for your trade

Remember that "taste tells" and "flavor sells" so specify AFRAL for really satisfying results.

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THE H. H. MEYER PACKING CO. • CINCINNATI, O.

HAM • BACON • LARD • SAUSAGE

WATKINS & POTTS
LIVESTOCK BUYERS

NATIONAL STOCK YARDS, ILL.

UP ton 5-1621 & 5-1622

HYGRADE
in name...
high grade in fact!

...also a complete line
of Hygrade's Frozen Meats,
Pre-Cooked Frozen Foods
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PORK • BEEF • VEAL • LAMB • SMOKED MEATS
DRY SAUSAGE • VACUUM COOKED MEATS • LARD
THE RATH PACKING CO., WATERLOO, IOWA

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER: Carcasses
Week ending Aug. 16, 1952. 10,577
Week previous 8,519
Same week year ago 9,212

COW:
Week ending Aug. 16, 1952. 1,225
Week previous 917
Same week year ago 1,602

BULL:
Week ending Aug. 16, 1952. 362
Week previous 788
Same week year ago 834

VEAL:
Week ending Aug. 16, 1952. 10,085
Week previous 9,874
Same week year ago 11,842

LAMB:
Week ending Aug. 16, 1952. 35,580
Week previous 23,516
Same week year ago 18,691

MUTTON:
Week ending Aug. 16, 1952. 1,035
Week previous 375
Same week year ago 1,678

HOG AND PIG:
Week ending Aug. 16, 1952. 11,450
Week previous 10,400
Same week year ago 10,608

PORK CUTS:
Week ending Aug. 16, 1952. 1,396,998
Week previous 955,442
Same week year ago 1,789,915

BEEF CUTS:
Week ending Aug. 16, 1952. 116,624
Week previous 25,833
Same week year ago 68,584

VEAL AND CALF CUTS:
Week ending Aug. 16, 1952. 7,090
Week previous 6,527
Same week year ago 2,000

LAMB AND MUTTON CUTS:
Week ending Aug. 16, 1952. 2,173
Week previous 2,592
Same week year ago 1,627

BEEF CURED:
Week ending Aug. 16, 1952. 22,500
Week previous 11,677
Same week year ago 63,200

PORK CURED AND SMOKED:
Week ending Aug. 16, 1952. 571,023
Week previous 378,202
Same week year ago 651,006

LARD AND PORK FATS:
Week ending Aug. 16, 1952. 18,500
Week previous 15,400
Same week year ago 34,000

LOCAL SLAUGHTER

CATTLE:
Week ending Aug. 16, 1952. 8,000
Week previous 7,200
Same week year ago 8,000

CALVES:
Week ending Aug. 16, 1952. 9,000
Week previous 9,100
Same week year ago 9,100

HOGS:
Week ending Aug. 16, 1952. 39,000
Week previous 38,700
Same week year ago 40,900

SHEEP:
Week ending Aug. 16, 1952. 41,500
Week previous 38,700
Same week year ago 38,700

COUNTRY DRESSED MEATS

VEAL:
Week ending Aug. 16, 1952. 2,000
Week previous 2,100
Same week year ago 2,000

HOGS:
Week ending Aug. 16, 1952. 1,000
Week previous 1,000
Same week year ago 1,000

LAMB AND MUTTON:
Week ending Aug. 16, 1952. 11,000
Week previous 11,000
Same week year ago 11,000

WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ending August 16 was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	& Lambs
Boston, N.Y. City Area	8,859	9,995	42,315	47,980
Baltimore, Philadelphia	5,811	1,024	24,808	55,000
Cincinnati, Cleveland, Detroit, Indianapolis	13,256	4,133	72,329	13,500
Chicago Area	24,926	4,600	53,024	45,000
St. Paul-Wis. Areas ¹	18,172	9,426	65,451	6,000
St. Louis Area	11,165	8,308	41,901	8,500
Sioux City ²	6,365	5	10,286	2,000
Omaha	22,284	423	39,951	18,000
Kansas City	12,600	4,536	12,886	5,500
Iowa-S. Minnesota ³	19,755	3,062	131,655	26,000
Louisville, Evansville, Nashville, Georgia-Alabama Areas ⁴	4,506	2,068	12,904	4,000
Memphis	6,774	8,905	32,953	4,500
St. Joseph, Wichita, Oklahoma City	13,576	4,478	29,731	9,100
Ft. Worth, Dallas, San Antonio	13,050	7,746	8,262	15,000
Denver, Ogden, Salt Lake City	10,332	433	9,239	16,500
Los Angeles, San Francisco Areas ⁵	18,804	1,700	22,654	32,000
Portland, Seattle, Spokane	3,681	382	7,506	9,700
Grand Total	213,724	71,343	617,855	225,000
Total Previous Week	215,681	74,134	657,666	206,000
Total Same Week, 1951	186,217	72,604	737,078	172,000

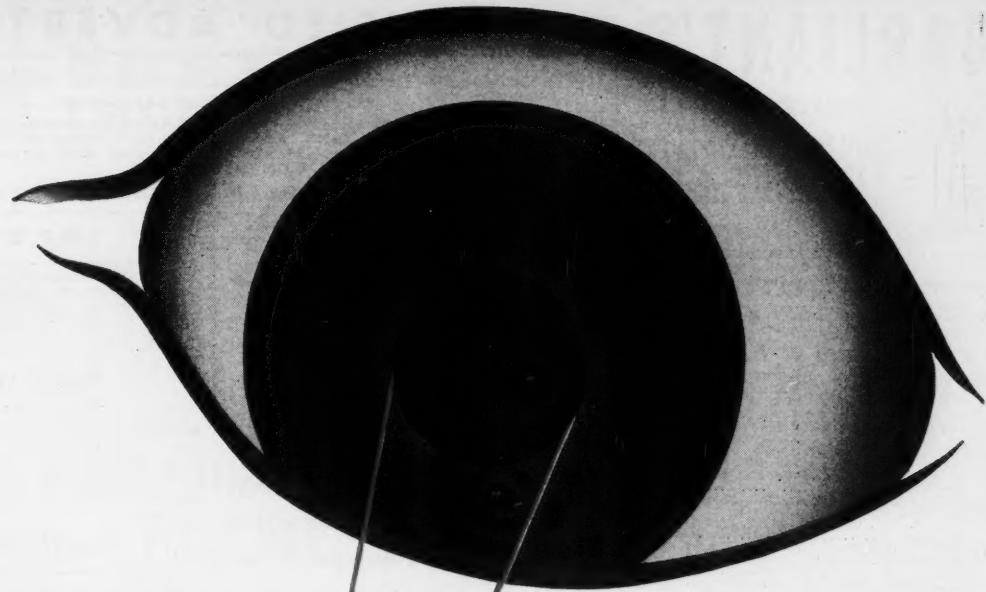
¹Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ²Includes St. Louis National Stockyards, E. St. Louis, Ill. and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; and Jacksonville, Florida, during the week ended Aug. 15:

	Cattle	Calves	Hogs
Week ending Aug. 16	1,440	432	6,000
Week previous (five days)	1,727	583	6,000
Corresponding week last year	3,520	1,200	6,000



focus your eye on these savings

With the Townsend Pork-Cut Skinner on the job, your pork yield can be substantially increased. This increase is the direct result of Townsend trim — much closer than is possible with any other equipment. Skinning costs are lowered because of increased production.

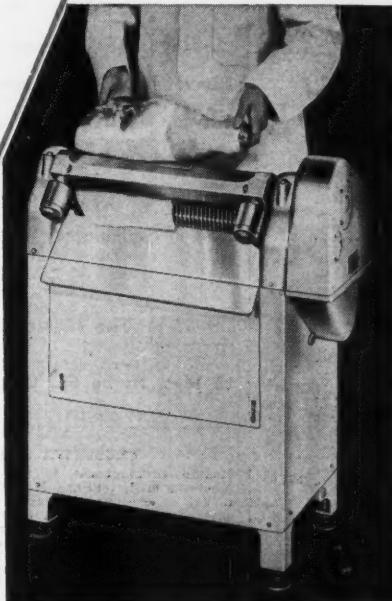
In dollars-and-cents figures, here are the average savings per hog when skinned with a Townsend Pork-Cut Skinner, Model 35:

Picnics	\$.36
Hams41
Jowls11
Bacon*21

Total savings per hog with a
Townsend Pork-Cut Skinner..... \$1.09

Write today for complete information, including detailed cost-analysis on the above figures.

**Still greater savings in skinning bacon can be made by using the Townsend Bacon Skinner, Model 52, the specialised machine that still further steps-up speed in bacon skinning.*



The Townsend Pork-Cut Skinner is pictured skinning a ham. Does an efficient skinning job on all other pork cuts, too.

TOWNSEND **ENGINEERING COMPANY**

2421 Hubbell Ave.

Des Moines, Iowa

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WEEKLY SPECIALS!



We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices F.O.B. shipping points. Write for our Bulletins—Issued Regularly.

Kill Floor Equipment

4870—HOG UNSHACKLING DEVICE & DROPPING- PER. Globe 12121, for dropping hogs from bleeding rail into scalding tubs. $\frac{1}{2}$ HP. \$ 250.00
4827—HOG HOIST: Boss vertical, 1/2 HP. motor, used four yrs. 450.00
4826—DEHAIRER: Anco 2551. 5 HP. motor, used 4 yrs., excellent condition 750.00

Rendering & Lard

5381—HASHER-WASHER: Anco, 30" x 10' cyl. with 10 HP. G.E. motor, and spare parts. \$1800.00
5383—COOKER: Dups, 5' x 10' with 25 HP. motor & starter. Unit 7 yrs. old. 2500.00
5384—COOKER: Dups, 4' x 9' with 25 HP. motor & starter. 1500.00
4247—KETTLE: Green #15971, steam jacketed, 150 gal. 90 lb. W.P. D. 50°, overall height 65 1/2", I. Depth 27 1/2". All stainless steel incl. legs. 585.00
4250—KETTLES (3): 200 gal. cap., stainless steel lined inner shell, iron jacketed, 90 lb. W.P. I.D. 48", depth 38 1/2", 2" bot- tom outlet ea. 500.00
5387—COMPLETE RENDERING PLANT EQUIPMENT: Location midwest, clean factory. Includes the following items: 5112 Globe Cooker, 600 ton Albright- Neill Press; Winch; 40 HP. Feed Grinder; 1 ton Feed Mixer; two 90,000# Storage Tanks; complete with condensers and fit- tings for modern plant Bids requested

Sausage & Smokehouse Equipment

4833—MIXER: 700 lb. cap. 7 1/2 HP. motor, new in 1942. \$ 800.00
4834—MIXER: Buffalo #1, 200 lb. cap. 5 HP. motor 350.00
4836—SILENT CUTTER: 200 lb. capacity 350.00
5001—SAUSAGE CAGES: for 34" sticks, can be made to your size sticks, up to 42" 25.00 & \$15.00
4910—HAM & BACON TRUCKS (15) drop body, similar to Globe #7280, with removable galv. body, 60" x 15" deep, wood frame, two RT wheels 24" x 3" ea. 35.00
4939—MOULDS: Stainless steel. Perfection Loaf Molds 4x11x15, (70), 8 lb. size, com- plete ea. 8.00
Anco #3, (53), 16 to 22 lbs., complete, etc. ea. 12.00
Anco 1A (61), 12 to 14 lbs., 6x5 1/2x12 complete ea. 10.00
Anco 1BB, (18), 14 lbs., 6x6x15, com- plete ea. 12.00
Aluminum Molds: 0-2-G-E Adelmann Ham Boiler, (40), 13 lbs., complete ea. 5.00
A-4 Gleason Ham Boiler, (32), complete, etc. ea. 5.00
4851—TOWNSEND SKINNER 227, with motor 4920—SLICER: Anco, approx. 15 yrs. old, with shingler new in 1948, gear reducer, all stainless steel on galv. frame 650.00
4716—STORAGE RACKS: 4 sections for hanging smoked meats, angle iron constr., adj. legs, 43" x 18" x 60" between sections, ea. 15.00
5390—STURGEON: model #100, new (never used) stainless steel bucket, less motor 325.00
5389—STUFFEE: Albright-Neill, 200 lb. cap., with 2 stuffing cocks 375.00
5068—TY-LINKER: model #114, serial #1746 1150.00
5331—BACON FORMER: Dohm & Nelle Jr., serial #275 2450.00
5332—SILENT CUTTER: #33-B Buffalo, 1000 cap. with 10 HP. motor and starter, completely reconditioned 550.00
5079—BAND SAW: Biro #33, with motor 235.00
5386—STUFFERS (2): Albright-Neill Sausage 400# cap., complete with valves ea. 825.00
4948—INCLINED FLIGHT CONVEYOR: Globe- Weber, for ham skinning, 14' overall length, with 3 HP. motor & starter 500.00

Miscellaneous

4908—AUTOMATIC TRANSPORTER TRUCKS (9): electric, 4000 lb. cap., RT wheels, 27" x 60" ea. \$ 350.00
4949—CONVEYOR TABLE: stainless steel flights, angle iron constr., with adj. pipe legs, 42" x 27 1/2" x 37" high, flights 4" x 18", width 48" 950.00
4901—ELECTRIC HOIST: Standard-Nell model 14C25B2, serial DH-02, with 3 HP. motor mounted on 6" I beam 250.00
4916—VILTER PAK-ICER, complete 600.00
4951—CRY-O-VAC PACKAGING MACHINE: model DA, serial 18170, used less than 6 mo. 800.00

DISPLAY ROOMS and OFFICES

1401 W. Pershing Rd. (39th St.)
U. S. Yards, Chicago 9, Ill.
Cliffside 4-6900

BARLIANT & CO.

• New, Used & Rebuilt Equipment
• Liquidators and Appraisers

CLASSIFIED ADVERTISING

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

Undisplayed: set solid. Minimum 20 words \$4.00; additional words 20c each. "Position wanted," special rate: minimum 20 words \$3.00; additional words 15c each. Count ad-

dress or box numbers as 8 words. Headline 75c extra. Listing advertisements 75c per line. Displayed, \$8.25 per inch. Contract rates on request.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

HELP WANTED

OPPORTUNITY FOR MAN

WITH IDEAS!

We believe our company has been outstanding in the construction of equipment for meat packers. Much of this equipment has been designed and developed in our plant. But we want to do MORE! If you would like to help us and feel qualified, please write to W-354, National Provisioner. As we see it, you should be familiar with packinghouse operations, know the fundamentals of sound engineering, and possess the creative ability to design and develop new products of value to the industry. Your reply will be held in confidence.

W-354 The National Provisioner

15 West Huron St., Chicago 10, Illinois

EXECUTIVE MANAGER

Modern packinghouse in Pittsburgh, Pa. which processes beef, veal and lamb desired capable man to act as executive manager. Must have knowledge of buying livestock, figuring operating costs of plant, selling meats and packinghouse procedure. Excellent opportunity for top man. Good salary plus guaranteed percentage of profits.

W-318, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

SALESMAN WANTED: Calling on meat packers to sell full line of spices, seasonings and binders. Very well established territory in middle west including Chicago and vicinity open. Commission with liberal drawing account. Experienced man preferred for one of the leading houses in the field. W-362, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CATTLE BUYER with experience wanted. Around 30 to 35 years of age, who knows terminal, auction sale and country buying. Good opportunity with growing packinghouse in Ohio. W-369, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: BROKERS OR SALESMAN CALLING ON SAUSAGE MAKER TRADE, TO SELL HOG CASINGS. HIGH CLASS PACKERS PRODUCTION. YOU CAN INCREASE YOUR INCOME AND MAKE MANY FRIENDS. W-329, THE NATIONAL PROVISIONER, 15 W. HURON ST., CHICAGO 10, ILL.

HELP WANTED

WORKING MANAGER wanted for modern medium sized rendering plant located in California. Give full particulars plus references. W-331, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT WANTED

SAUSAGE PLANT WANTED: Will purchase medium size rendering plant. Vicinity of New York City. Large or small, or will consider partnership. All replies held in strict confidence. Send full details. PW-365, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

PLANTS FOR SALE

FOR SALE: Modern packing plant located in central Illinois. Rebuilt in 1945. New, modern sausage kitchen. Capacity: 100 hogs and 50 cattle per day. All in excellent condition. Also, house and 10 acres of land, and large brick garage. Available help plentiful. Terms — small down payment and terms to suit the convenience of the purchaser. FS-313, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE PLANT: Manufacturing a full line of luncheon meats and sausage. Sales last year \$400,000.00. A going business with unlimited possibilities. First class equipment and trucks. Located mid-west. Price, \$50,000.00 plus pins in inventory. Will finance part. Address Box FS-348, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE: Old established meat packing plant located in Southwestern Michigan complete with dry rendering, all new equipment. Capacity per week: 100 cattle, 200 hogs, 25,000 pounds sausage. Plant must be sold because of sudden death of owner. Will sell all or part interest. FS-350, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PORK SLAUGHTERING PLANT

located in Peoria, Illinois. Capacity about 7,000 hogs per week plus certain processing facilities. Fully equipped inedible rendering plant separate from main building. Direct inquiries to STAHLMEYER, INC., 172 East 127th St., New York 35, N. Y. Phone—LEHIGH 4-4000.

FOR SALE: Modern medium size packing plant in western Washington. Good business. Many maker. Forty thousand. Terms. Write to Box FS-359, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BUSINESS OPPORTUNITIES

LONDON CASING FIRM
With best connections in the U. K. and other European countries, would like to contact regular supplier of

HOG CASINGS

Visit in U. S. in October. Write Box W-360, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HOG • CATTLE • SHEEP

SAUSAGE CASINGS

ANIMAL GLANDS

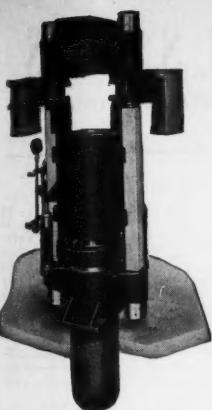
Selling Agent • Order Buyer

Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN

407 SO. DEARBORN ST., CHICAGO 5, ILL.

The National Provisioner—August 23, 1952



The New

FRENCH CRUB PRESS

Will Give You

MORE GREASE
PURER GREASE
LESS REWORKING
GREATER CLEANLINESS

We invite your inquiries

The French Oil Mill
Machinery Company

Piqua

Ohio



KEEP THE
FLIES OUT
with the
Reco®
FLY CHASER FAN

REYNOLDS
ELECTRIC COMPANY

Established 1900

3089 River Road

River Grove, Ill.

CLASSIFIED ADVERTISING

POSITION WANTED

ATTENTION! SAUSAGE MANUFACTURERS
Can render you limited service to help you eliminate discoloration and other kitchen difficulties. Also help cut down production costs, increase yields, quality control, etc. Specialize in training one of your local men to be a top sausage maker in a short time. Have been on the supervisory force of sausage manufacturers since 1924. Can furnish references. W-336, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERT SAUSAGE MAKER

With 45 years' experience in the manufacture of quality sausage seeks connection. Can put in good system to make uniform products at a minimum cost price. Will take full charge of all departments, go anywhere. W-337, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

GENERAL MANAGER

Desires position in south or southwest. Is fully qualified in all phases of the packing business, from livestock buying through sales. Alert and industrious. Prefer salary plus per cent of profits. Over 40 years of age. W-338, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

POSITION WANTED by man with 30 years' experience in the meat packing industry. Capable of supervision of entire plant or any department. Have also had government experience. References furnished upon request. W-338, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MEAT BUYER: Chain or independent super markets. Excellent contacts. Over 25 years' experience. New York metropolitan area preferred. W-339, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

RENDERING PLANT MANAGER: West Coast. 20 years' experience. Thoroughly familiar with all phases. Write Box 367, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HOG KILLING - CUTTING: Foreman. 25 years' experience large and small operations, desires change. Available upon short notice. Excellent references. W-343, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

POSITION WANTED

SALESMAN or MANAGER: Over 25 years' experience. All angles of the beef business. Livestock buying, processing, distributing and selling. New York, metropolitan area preferred. Excellent references. W-297, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

EQUIPMENT WANTED

EQUIPMENT WANTED AT ONCE
1-Silence cutter, 200% to 400% capacity
1-Stuffer and compressor, 100% to 200% capacity
1-Mixer, 400% capacity
1-Linking machine

BAYMAN FOOD BANKS INC.
SOUTH WHITLEY INDIANA

WANTED: Filter Presses, Expellers, Kettles, Grinders & Pulverizers, Screens, Cookers, Rendering Presses. EW-34, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

WANTED: One used 5' x 12' Dupp's Rendering Cooker. Write W-351, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: 100 or 200 lb. sausage stuffer in good condition not over 10 years old. SHUTT'S MARKET, HUNTINGTON, INDIANA.

EQUIPMENT FOR SALE

Three-5 H.P. Frigidaire Compressors Model F.W. 620, water cooled condensers (running in plant now, reason for selling—need larger units) \$500.00 each.

One—Acme evaporator 7½ ton condenser with pump and motor, \$400.00.

One—Offal cooking tank 500 gallon capacity, drop bottom, never used, \$375.00.

HAHN BROS. INC. WESTMINSTER MARYLAND

22 LEADERS OF THE FOOD INDUSTRY—

tell the inside story of successful

FOOD MARKETING

How does the staggeringly large volume of foodstuffs consumed in America reach its users? What parts and activities make up the industry, the largest in the country, that performs this huge task of distribution? Now, for the first time, the gamut of food industry practice is covered thoroughly and intimately by 22 leaders, specialists representing the country's major food manufacturing and distributing companies and trade associations.

They separate this complex industry into its working parts, describe them accurately, show their problems, practices and relations one with the other. Invaluable information for all who make their livelihood in this field and those interested in the broader aspects of food distribution.

23 revealing, informative chapters

The World's Biggest Business
Mass Marketing Arrives
Independents on the Band Wagon
Supers Are Here to Stay
Shelf Space for Fast Movers
Coast Retailer-Owned Wholesalers
Prosper
No More "Company" Stores
What About Wagon Selling?
Volunteers Make "Hay"
Wholesalers Modernize, Merchandise
Evolution Hits the Food Broker
New Outlook for Specialty Salesmen
Train Your Store Personnel

Just Out!
FOOD
MARKETING

Edited By
PAUL SAYRES
Pres., Paul Sayres Co., Inc.
340 pages, \$5.00

Brand Makers Marketing Horizon
Broadens
Merchandising, the Coordinator
Public Relations, New Marketing
Tool
Advertising Tells the Story
Packaging for the Mass Market
Recipes Are Page One News
Fresh Fruits and Vegetables in The
Big-Time
Drama at the Meat Counter
Frozen Foods: A Marketing Case
History
Marketing Today—and Tomorrow

ORDER FROM | THE NATIONAL PROVISIONER
15 WEST HURON STREET • CHICAGO 10, ILLINOIS

EQUIPMENT FOR SALE

14—Anderson Expellers, all sizes.
1—Mech. Mfg. Co. 5' x 16' Cooker-Melter.
6—150, 350, 600, 800 gal. Dopp Seamless Kettles.
1—Davenport 23A Dewaterer, motor driven.
1—Bone Crusher, 24" dia. drum.

We also have a large stock of S/S, Aluminum and Copper Kettles, Storage Tanks, Filter Presses, Grinders, Silent Cutters, Stuffers, etc.

Only a partial listing.

CONSOLIDATED PRODUCTS CO., INC.
14 Park Row BA 7-0600 New York 28, N. Y.

BOILERS

\$290 Kewanee 2-pass Firebox, ASME, 262-319 HP, 100%. Perfect condition, with stoker, asbestos cover, fittings, water level control, etc.

COMPLETE STOCK—ADVISE REQUIREMENTS
UNITED STEEL PRODUCTS CO.
1534 Texas St. Memphis, Tenn.

★ ANDERSON EXPELLERS ★
All Models. Rebuilt, guaranteed, or AS IS.
PITTOCK & ASSOCIATES, Glen Riddle, Penn.

FOR SALE: Model D-10, Automatic Thermo King refrigerating unit — 1947 model. Suitable for trailer. Price \$850.00 F.O.B. Hiawatha, Kansas. HIAWATHA MEAT CO.

PLANTS FOR RENT

Modern new eastern plant, now doing over \$500,000 per year. Geared and large enough to do 5 times this amount at least. Expansion unlimited. Low operating expenses hard to believe. Rent \$250.00 per week. Ten year lease. Apply the entire amount on purchase of plant. The business will pay for itself in a few years. Wonderful opportunity for one or more reputable parties with experience and background. This plant is complete: Rendering plant, Sausage kitchen, 2 bed killing floor, Hog killing line. Particulars on request. FR-271, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

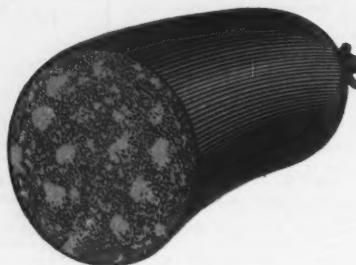
FOR RENT

MODERN BEER, veal and lamb killing plant. Federal inspection. Eastern Pennsylvania. Capacity 600 cattle, 350 calves and lambs. Fully equipped. Low rental. FR-223, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

NEW COLOR RETAINER

SEASOLIN

KEEPS
MEAT
PRODUCTS
FRESHER
LONGER



PRESERVES COLOR LONGER INSIDE AND ON THE CUT!

Your business is to make fresh, flavorful, color-rich meat products.

Our business is to help you retain these smokehouse qualities *longer*.

Thanks to SEASOLIN, the new non-chemical color fixative, business is excellent!

SEASOLIN employs an entirely new principle in restraining color-destroying bacterial development.

SEASOLIN locks in *longer* the color, flavor and freshness of your meat products on dealers' shelves.

SEASOLIN binds natural meat juices, tenderizes the product, holds plumpness. SEASOLIN reduces spoilage and re-work, promotes faster drying and curing of dry and semi-dry products, reduces shrinkage.

SEASOLIN is approved for use in Federally inspected establishments. No change in your formula necessary.

Write for further information or sample drum.

First Spice Mixing Co.,
(Canada) Limited



1116 Bloor Street W.
Toronto, Ont., Canada

FIRST SPICE
Mixing Company, Inc.

19 VESTRY ST., NEW YORK 13 • Worth 4-5682

ADVERTISERS

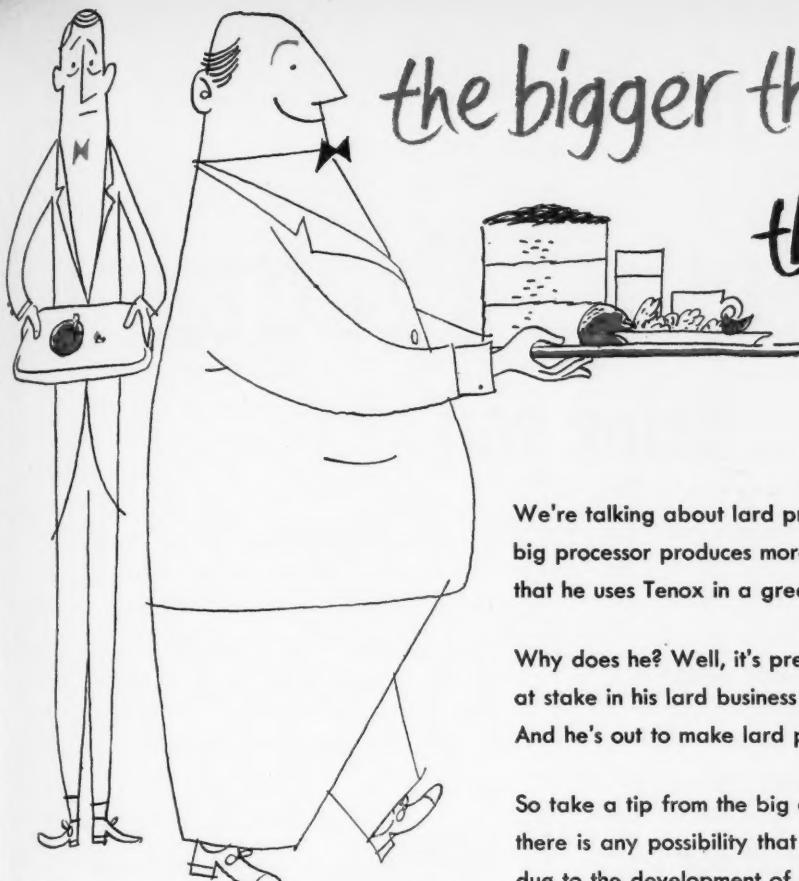
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While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.



the bigger they are—
the more
they use

We're talking about lard processors and Tenox. Naturally the big processor produces more lard—but the point is that he uses Tenox in a greater percentage of his lard.

Why does he? Well, it's pretty obvious. He's got a lot at stake in his lard business and in his good name. And he's out to make lard processing profitable.

So take a tip from the big ones. Stabilize with Tenox when there is any possibility that your lard might be unsatisfactory due to the development of rancidity—either in the lard itself or in the products your customers make with lard.

For sample quantities and information about Tenox, its carry-through properties and its ability to protect fried and baked foods, write to Tennessee Eastman Company, Division of Eastman Kodak Company, Kingsport, Tennessee.

Insure with **TENOX**, it's a good policy

TenoX

Eastman
Antioxidants
for Lard

SALES REPRESENTATIVES: Tennessee Eastman Company—New York—260 Madison Ave.; Framingham, Mass.—7 Hollis St.; Cleveland—Terminal Tower Bldg.; Chicago—360 N. Michigan Ave.; St. Louis—Continental Bldg.; Houston—412 Main St. Wilson Meyer Co. (west of Rocky Mts.)—San Francisco, Los Angeles, Portland, Seattle. Wm. J. Stange Co. (east of Rocky Mts.)—Dallas, Milwaukee, St. Louis, Chicago, Indianapolis, Montgomery, Ala., Reading, Pa., Cleveland, Boston, Brooklyn, N. Y., Baltimore. P. N. Soden Company, Ltd. (Canada)—2143 St. Patrick St., Montreal, Quebec.

The products
they render
tender, more
which you
ments off

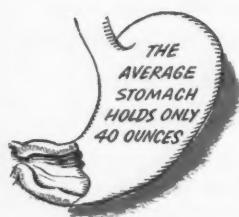
How the Meat Educational Program helps you

This fall the Meat Educational Program starts its 13th consecutive year of advertising meat to the American public.

During this time facts about the merits, the goodness and the value of meat have been told and re-told to

your customers in more than 1,000 advertisements adding up to *billions* of reader impressions.

This program is an *industry-wide* effort to help all of us reach objectives which we would be unable to fully realize as individuals—for example it...



Helps meat hold its own in a highly competitive economy

These days our advertising has to stand against the strong appeals of many other foods that seek to edge meat from its preferred position as a "filler" for the American stomach. And, as you know, when that important organ is once *filled*, it is not a market for anybody's product.



Speaks for meat with a voice of authority

The health-value of meat is well recognized by the medical profession but, unfortunately, is not so well-known by the public at large. Meat's advertising presents the facts—backed up with the Seal of the Council on Foods and Nutrition of the American Medical Association. The American Meat Institute itself is widely recognized as an authoritative source of information about the meat industry, meat supplies, uses and preparation of meat.



Helps you sell all cuts and kinds of meat

A big share of all meat sold carries no brand as the customer sees it in the counter. That's why no individual company could afford to run a national advertising campaign behind such important items as hamburger, pot roast, pork loins. But by selling the merits of *all* meat—and building the *desire* for it—the Meat Educational Program helps to create a market that is more receptive to *all* the meat you sell.

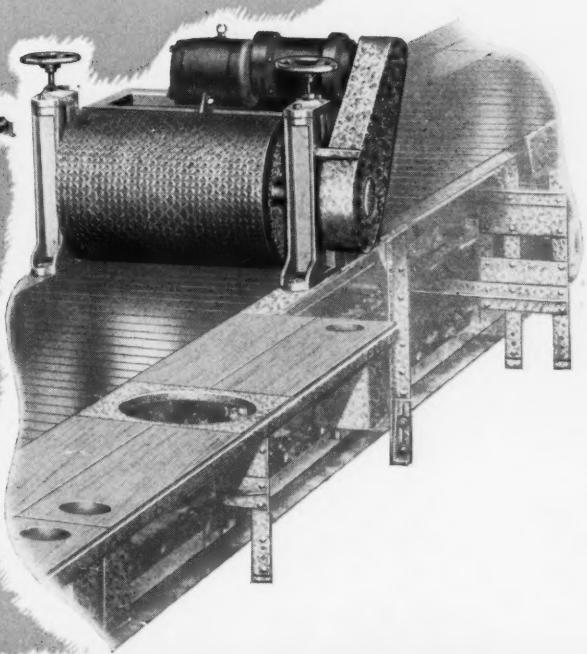
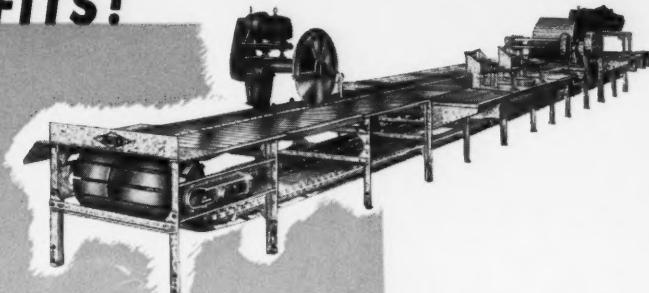
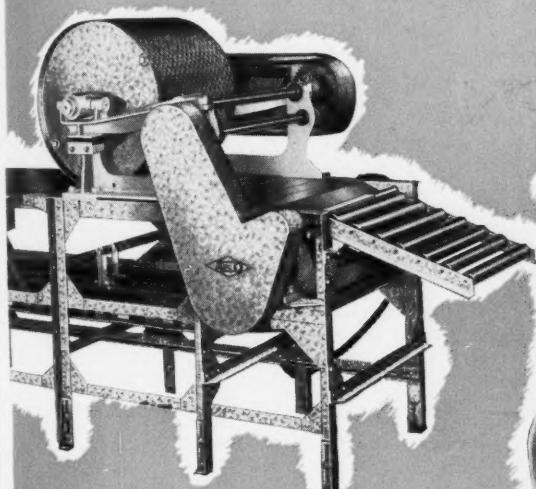


Helps you plan your sales—build your sales

Month-to-month trade advertisements and folders keep salesmen and retailers posted as to what meats are being featured in the Meat Educational Program. From time to time sales kits, posters and advertising mats are offered to help you build profitable promotions around specific cuts (such as ham and sausage). Use this information and store promotion material as a sales tool in your own program. You'll find (as thousands have) it pays off handsomely at the point of sale.

AMERICAN MEAT INSTITUTE • Headquarters, Chicago • Members throughout the U.S.

GREATER BENEFITS!



MOST EFFICIENT...!
MOST PRODUCTIVE...!

LIQUID FILLED BELLY ROLLERS

**ANCO'S
NEWEST
IMPROVED
DESIGN...**

**PRESSURE IS
ADJUSTABLE**

FRICITION SURFACE

UNIVERSAL BEARINGS

These rolls are welded steel drums constructed to be filled with any amount of liquid (oil preferred), to maintain the desired pressure.

Liquid is easily added or drained to obtain required weight.

Face of each roll is "firm-tread" steel floor plate to assure positive feeding of the product.

Permit automatic tilting to compensate for the unevenness of bellies.

THE ALLBRIGHT-NELL CO.
5323 S. WESTERN BLVD., CHICAGO 9, ILLINOIS



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Scientifically
Engineered

ENGINEERING RESEARCH NEWS
NORTH CAROLINA STATE COLLEGE

RALEIGH, N. C., JANUARY, 1952

Number 2



TEST SET-UP of air-cooled refrigerating units under simulated operating conditions in a delivery truck. Professor C. A. McKeeman is shown recording suction pressure readings from the calorimeter.

Testing of Recent Designs
For Refrigerating Units

A research project designed to improve the performance and reduce the bulk of standard refrigeration units installed in refrigerated truck bodies, has been started for Hackney Brothers Body Company of Wilson, North Carolina.

The research, under the direction of Professor C. A. McKeeman, has a dual purpose in view, as a part of the research program of the School of Engineering. First, Professor McKeeman is attempting to determine the effect of the truck enclosure on the operating characteristics of a conventional air-cooled refrigerating unit. Because the enclosure restricts the air flow through the unit, it has been found that normal capacities are reduced.

Secondly, Professor McKeeman is conducting a series of tests on another type of unit, in which Hackney Brothers changed the conventional design by introducing a more compact and efficient condenser.

New, Experimental
Heat Exchanger
Designed

A special experimental heat exchanger for research purposes has recently been designed by Dr. K. O. Beatty, Jr., Professor of Chemical Engineering, which will readily measure heat transfer rates as low as 12 Btu per hour per square foot.

It is now being used for an analysis of simultaneous heat and mass transfer during the cooling and humidifying of air.

In conventional heat exchangers, heat transfer is measured by the rise in temperature of water or air passing through the exchanger.

Research
Furniture Inc.

Can the quality of
manufacturing be improved through use of
our furniture products?

The answer
has been
searched
for.

Not relying entirely on their own equipment, Hackney frequently submits its eng-

ineering developments to full scientific tests by

the research staff of North Carolina State College,

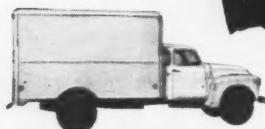
as indicated to the left. Only when the tests

show completely satisfactory performance are they

incorporated in your Hackney Bodies. The latest

achievement is Hackney's Hi Side Condensing Unit,

now providing safe, economical refrigeration on routes all over the country. There's a body available now for your needs.



HACKNEY BROS. BODY CO.

Wilson, N. C.

Phone 2141

SINCE 1883



vn equip
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are they
he late
ng Unit
routes all
our needs